

cooking with **Paula** DEEN®

EASY, PRETTY
DESSERTS

98

Spring Recipes
& Tips



. PAULA'S FAVORITE .

Easter Cake

Strawberry Jam Cake

page 45

March/April 2016 VOL. 12, ISSUE 2

\$4.99 US Display until 4.19.2016

0 4 >



0 09281 02817 8

www.cookingwithpauladeen.com

5 GREAT REASONS why you should *Go Coast*

THE MISSISSIPPI GULF COAST
IS WAITING FOR YOU TO COME EXPLORE IT.

Along this Southern coastal haven, you can relax, play, and find plenty of ways to enjoy yourself. Whether you're looking for a girlfriend-getaway or a family vacation, stay a few nights and discover all the Mississippi Gulf Coast has to offer.



1

OUTDOOR ADVENTURE

Paddle down the bayou in a canoe or kayak to see the natural beauty of the Coast. Learn about birds and other wildlife with a visit to the Pascagoula River Audubon Center. Fish from a pier or marina, or charter a boat for the day and discover the thrill of deep-sea fishing. Or leave the rod and reel behind and sail the seas on a Mississippi Gulf Coast boat cruise.



2

CULTURALLY INCLINED

From blackened redfish to a steak smothered in crabmeat, the Gulf Coast is home to some of the freshest seafood you'll find, so stop by one of the many locally owned restaurants for a memorable meal. Then wander around the quaint downtown area of Ocean Springs, which boasts great shopping, including specialty boutiques and art galleries. Immerse yourself in the culture of the Coast with a trip to the Walter Anderson Museum of Art, dedicated to the work of the 20th-century American painter. And make time for a visit to the historic Beauvoir estate, the post-war home of the president of the Confederate States of America, Jefferson Davis.

3

BEACHIN' IT

Dig your feet into the white sand, catch some rays, and relax somewhere along the 62 miles of Mississippi Gulf Coast shoreline. The calm, warm waters will draw you in for a leisurely swim.

4

GOLF ON THE GULF

With mild year-round weather, the Gulf Coast is the perfect place to tee off. The area offers nearly 20 world-class golf courses to choose from. If you're looking to hit the links, there are plenty of options for booking your tee time.



5 RESORT RETREATS

Indulge yourself at one of the 12 resort-style casinos located along the Mississippi Gulf Coast. Wine and dine at one of the many casino restaurants, get pampered at one of their spas, and take a dip in one of their beautiful pools.

Enter to Win!

VISIT MISSISSIPPI GULF COAST, AND STAY AWHILE. YOU'LL GET IT.

Now that you've got a taste of what the Mississippi Gulf Coast has to offer, enter for a chance to win a free three-night stay for two, plus vouchers to explore the Coast! For details, visit gulfcoast.org/sweepstakes.

47

GOLDEN GOODNESS

FEATURES

37

EASTER IN BLOOM

Deviled eggs, pork, biscuits, and more create this beautiful holiday meal.

53

RAISING THE SALAD BAR

Enjoy these main-dish salads dressed with the best spring produce.

31

FOOD

15

SIMPLE SLOW COOKER
King ranch chicken

30

PAULA'S WEEKLY FIVE
Quick options for weeknight meals

67

BOBBY LIGHTENS IT UP
Salad dressings

69

JAMIE'S FAMILY TABLE
Easy hash dinners

LIVING

13

QUICK FIXES
Organizing with cake pedestals

25

WITH GINNY
Dressed-up candy jars

65

AROUND THE TABLE
Spring centerpieces

71

TRAVEL
Myrtle Beach, South Carolina

75

TEN TO TRY
Pimiento cheese

IN EVERY ISSUE

- 5 Hey Y'all
- 9 Fun Food Facts
- 11 Paula's Picks
- 77 Five & Dime
- 79 Recipe Index
- 81 Somethin' Sweet

65

69

77

WHEN LIFE GIVES YOU LEMONS (AND LIMES)

No sweet tooth is required for these zesty desserts.

3

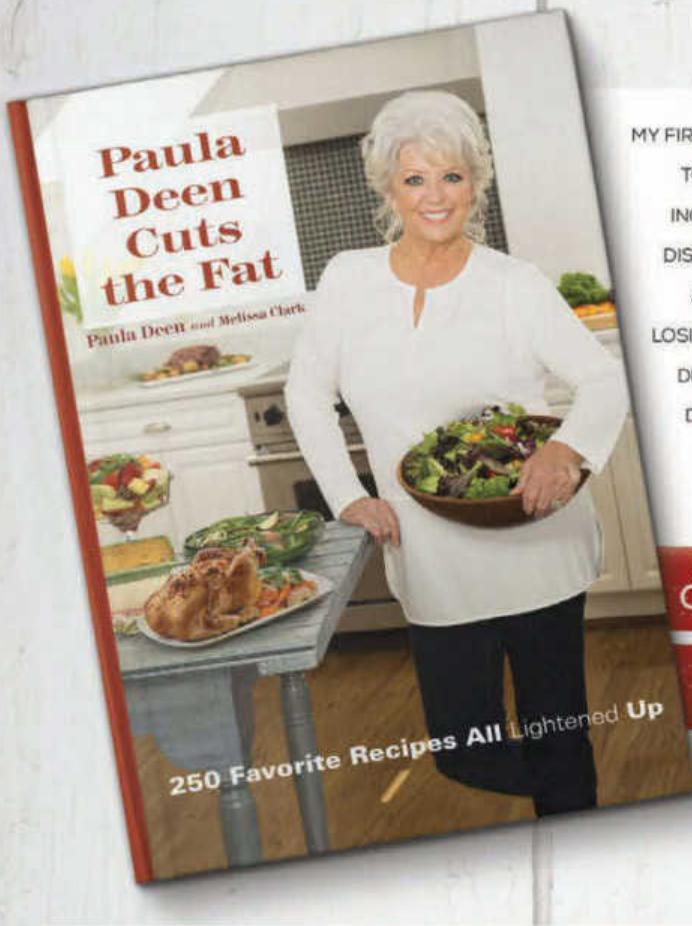
COOKING WITH PAULA DEEN

MARCH/APRIL 2016



PAULA'S NEWEST COOKBOOKS

Now **AVAILABLE**

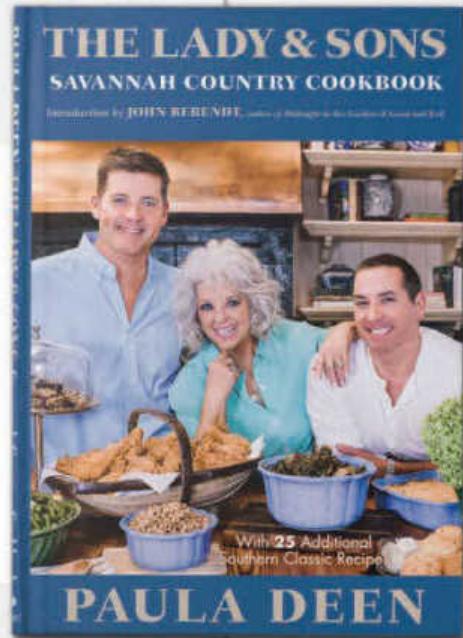


MY FIRST NEW COOKBOOK IN OVER TWO YEARS AND I AM THRILLED TO SHARE MY LIGHTER RECIPES WITH YOU. OVER 250 RECIPES INCLUDING LIGHTER VERSIONS OF 50 OF MY FAVORITE CLASSIC DISHES. I'VE CUT THE FAT IN *The Lady & Sons Chicken Potpie* AND MY CLASSIC *Paula's Chicken and Dumplin's* WITHOUT LOSING ANY OF THEIR GREAT FLAVORS. I DON'T EVEN NOTICE THE DIFFERENCE! I'VE EVEN MANAGED TO SLIM DOWN MY RICHEST DESSERTS, LIKE *Gooey Butter Cake*, BY USING LESS BUTTER. BUT WITH ALL THE TASTE. SO FAR, WITH MY NEW RECIPES, I'VE LOST FORTY POUNDS, AND I FEEL GREAT.

Everyone CAN CREATE

Healthy, Southern MEALS

MY FIRST AND BEST-SELLING COOKBOOK PROVES THAT TRUE SOUTHERN COOKING NEVER GOES OUT OF STYLE. *I've added 25 Recipes* TO MY CLASSIC COLLECTION OF DOWN-HOME SOUTHERN FAMILY FAVORITES, INCLUDING CHICKEN & WAFFLES, OVEN-FRIED CATFISH, SAVANNAH SLOPPY JOES, AND SWEET BLUEBERRY CORNBREAD. THIS FRIENDLY COOKBOOK FROM THE LADY AND SONS, ONE OF THE MOST FREQUENTLY VISITED RESTAURANTS IN SAVANNAH, COMES WITH HUNDREDS OF QUICK AND EASY RECIPES PERFECT FOR HOME ENTERTAINING, FAMILY PICNICS, OR SUNDAY DINNERS. *The Lady & Sons Savannah Country Cookbook* COMPLETES ANY KITCHEN.



AVAILABLE AT LOCAL
BOOKSTORES & AT

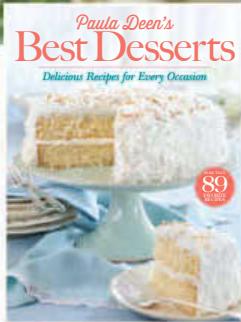
Paula Deen's
GENERAL STORE

amazon.com

BARNES & NOBLE
BOOKSELLERS

BAM!
BOOKS • TOYS • TECH • HOME

Hello, Spring!



For even more of my best spring cakes, cobblers, and other treats, don't miss my newest special issue, *Paula Deen's Best Desserts*, that's on sale now. Find it on newsstands, call 800-361-8059, or order online at hoffmanmediastore.com.

A NEW SEASON IS HERE, Y'ALL! The days are longer, the weather is warmer, and Mother Nature is showing us all her beautiful colors again. It's so fun to get back into my garden to see all the pretty plants blooming and growing.

The first flowers of the season are the inspiration for my Easter meal this year. I like to set up the dining table on one of my side porches so my family and I can enjoy the outdoors. Next, I'll create centerpieces using pastel blue, pink, and purple blooms and set the table in cute patterned dishes with soft greens and yellows. It all looks so good with my classic menu of an easy roasted pork loin, spring vegetables, and biscuits, plus a fabulous strawberry cake for dessert. Check out all the details starting on page 37, and for more Easter fun, turn to page 25 for a cute craft that kids will love.

You'll find the colors and flavors of spring throughout this issue. I use bright lemons and limes to whip up some wonderful cakes, cookies, and more on page 59, and golden honey is the star ingredient of the sweet and savory recipes you'll find beginning on page 47. Hearty main-dish salads with the freshest spring produce are on page 53, and the sweet orange curd on page 81 turns a simple dessert into a special treat. And for your bridal and baby showers this season, serve up the fruity, pretty-in-pink punch found on page 77.

I'm also highlighting some favorite Deen family foods in this issue: Bobby lightens up the creamy salad dressings that he loved as a kid on page 67; Jamie cooks up hearty hash-brown meals for any time of day on page 69; and you can't miss my favorite places to find pimiento cheese on page 75.

Head outdoors to find a sunny spot in the fresh spring air and enjoy this issue that celebrates the best of the season. Have fun, y'all!

A handwritten signature of the name "Paula" in cursive script.

NEW
BOOK!



FABULOUS FARE Entertaining Tips & Ideas

from simple meals to formal gatherings

Back by popular demand, this new volume of *The Entertaining Cookbook* helps you turn every occasion into a special event. Find your favorite recipes compiled into a keepsake edition that puts graceful hospitality at your fingertips.

BOOK AVAILABLE APRIL 1ST



Pre-order today!

PLUS
FREE SHIPPING
ON 2 OR MORE BOOKS

ORDER TODAY!

YES! Send me *The Entertaining Cookbook* for only \$29.95, plus \$4 S&H. PDCSLY16B
 BEST DEAL! Send me two books for only \$59.90 and I'll get **FREE shipping!*** PDCSLY16C

3 EASY WAYS TO ORDER

Enter or mention discount code **PDCSLY16B**



Hoffman Media Store
P.O. Box 6302 • Harlan, IA 51593



800-361-8059



HOFFMANMEDIASTORE.COM/ENTERTAINING

Allow 2-4 weeks for delivery. *U.S. only. Free shipping applies to orders from the 48 contiguous states. Alaska, Hawaii, and orders in Canada add \$10 shipping and handling. All others add \$20.

Name _____

Address _____

City/State/Zip _____

Phone _____ E-mail _____

Total Amt. Due

\$

Payment Method

Check (make payable to Hoffman Media)
 Visa MasterCard Discover AmEx

Card # _____ Exp. Date _____

Signature _____



cooking with **Paula** DEEN®

March/April 2016

VOL. 12, ISSUE 2

EDITOR-IN-CHIEF Paula Deen

EDITORIAL

DIRECTOR OF EDITORIAL OPERATIONS

Brooke Michael Bell

EDITORIAL DIRECTOR

Alyce Head

CREATIVE DIRECTOR/PHOTOGRAPHY

Mac Jamieson

GROUP CREATIVE DIRECTOR

Deanna Rippy Gardner

ART DIRECTOR

Stephanie Lambert

ASSOCIATE EDITOR

Nancy Meeks

ASSISTANT EDITOR

Melissa L. Brinley

COPY EDITOR

Whitney Durrwachter

EDITORIAL ASSISTANT

Janece Maze

SENIOR PHOTOGRAPHERS

John O'Hagan, Marcy Black Simpson

PHOTOGRAPHERS

Jim Bathie, William Dickey, Stephanie Welbourne

ASSISTANT PHOTOGRAPHER

Caroline Smith

CONTRIBUTING PHOTOGRAPHERS

Kitty Dorr, Deborah Whitlaw Llewellyn

SENIOR STYLIST

Lucy Finney

MAKEUP ARTIST

Courtney Fix DeCrenza

HAIR STYLIST

Jamie Cribbs

WARDROBE STYLIST

Dimpy Sethi

FOOD STYLISTS/ RECIPE DEVELOPERS

Mary-Claire Britton, Melissa Gray,

Kathleen Kanen, Janet Lambert,

Vanessa Rocchio, Loren Wood

ASSISTANT FOOD STYLIST/RECIPE DEVELOPER

Anita Simpson Spain

CONTRIBUTING FOOD STYLIST/RECIPE DEVELOPER

Allene Arnold

EXECUTIVE ASSISTANT TO PAULA DEEN

Theresa Feuger

SENIOR DIGITAL IMAGING SPECIALIST

Delisa McDaniel

DIGITAL IMAGING SPECIALIST

Clark Densmore

EDITORIAL OFFICES

Hoffman Media, LLC

1900 International Park Drive, Suite 50

Birmingham, AL 35243

Phone: 205.995.8860 Fax: 205.991.0071

www.cookingwithpauladeen.com

ADVERTISING

REGIONAL ADVERTISING DIRECTOR

Page Stabler

REGIONAL ADVERTISING DIRECTOR

Neal DiPentino

REGIONAL ADVERTISING DIRECTOR

Sheila Wardy

REGIONAL ADVERTISING DIRECTOR

Katie Loper Hagan

MARKETING DIRECTOR

Katie Guasco

ADVERTISING PRODUCTION REPRESENTATIVE

Kimberly Lewis

PRODUCTION ASSISTANT/GRAFIC DESIGNER

Rachel Collins

DIGITAL MEDIA

MULTIMEDIA DIRECTOR

Bart Clayton

MARKETING DIRECTOR

Tricia Wagner Williams

VIDEOGRAPHER

Aaron Spigner

DIGITAL GRAPHIC DESIGNER

Alana Hogg

ADMINISTRATIVE

HUMAN RESOURCES DIRECTOR

Judy Brown Lazenby

IT DIRECTOR

Matthew Scott Holt

DEALER PROGRAM MANAGER

Janice Ritter



CHAIRMAN OF THE BOARD/CEO

Phyllis Hoffman DePiano

PRESIDENT/COO

Eric W. Hoffman

PRESIDENT/CCO

Brian Hart Hoffman

EVP/CFO

Mary P. Cummings

EVP/OPERATIONS & MANUFACTURING

Greg Baugh

VP/DIGITAL MEDIA

Jon Adamson

VP/EDITORIAL

Cindy Smith Cooper

VP/ADMINISTRATION

Lynn Lee Terry

SUBSCRIPTION AND CUSTOMER SERVICE

For service on your magazine subscription, including renewals or change of address, e-mail PDCcustserv@cdsfulfillment.com or call 877-933-5736. For all editorial inquiries, e-mail info@pauladeenmagazine.com.

Thank you for your interest in our magazine. We love to hear from our readers. Please understand that any submissions you send to us become the property of Hoffman Media and may be used, edited, reproduced, distributed, displayed, and performed without further review by you or compensation to you. Additionally, Hoffman Media accepts no responsibility to review any submissions or to keep any submissions confidential. Thank you.

Cooking with Paula Deen ISSN 1558-1853 is published bimonthly (except November and December) by Hoffman Media, 1900 International Park Drive, Suite 50, Birmingham, AL 35243. The cover and contents of Cooking with Paula Deen plus any special issues are fully protected by copyright and cannot be reproduced in any manner without prior written permission. All rights reserved in all countries. Subscription Rates: For the United States, \$22.98 per year, 7 issues; add \$10 for postage in Canada; add \$20 elsewhere. Single issues \$4.99 available at newsstand and bookstores. Periodicals postage paid at Birmingham, Alabama, and additional mailing offices. POSTMASTER: SEND ADDRESS CHANGES TO Cooking with Paula Deen, P.O. Box 6201, Harlan, IA 51593, (877) 933-5736. NOTE: Cooking with Paula Deen assumes no responsibility for unsolicited photographs and manuscripts; submissions cannot be returned without a self-addressed stamped envelope. ©2016 Hoffman Media. Printed in the USA.



PAULA DEEN.
Hugs

NOW AVAILABLE!
PAULA DEEN

PREMIUM SELECT DOG FOOD

- MEAT IS THE #1 INGREDIENT
- NO ARTIFICIAL FLAVORS, COLORS OR PRESERVATIVES
- COMPLETE AND BALANCED MEAL FOR ALL LIFE STAGES
- MADE RIGHT HERE IN THE USA



Look for Paula's complete pet line at HugsPetProducts.com



MADE IN THE SOUTH: G Mommas Cookies

After graduating college and working a corporate job that left him feeling unfulfilled, Selma, Alabama, native Robert Armstrong returned home with a big dream. His goal was to start a company built on quality ingredients and a mission to positively impact the Black Belt area of the state. G Mommas produces bite-size cookies inspired by its founder's grandmother, Anice "Gammy" Armstrong. G Mommas makes all its mouthwatering treats with real butter, natural ingredients, and no preservatives. The company sells Chocolate Chip with Pecan, BuddaScotch Oatmeal, and gift boxes that include locally roasted Revival Coffee. Visit g mommas.com to order.

WHITE HOUSE EASTER EGG ROLL MARCH 28

Each year the annual White House Easter Egg Roll is hosted on the south lawn of the presidential estate. It's the largest event hosted at the White House, and more than 35,000 attendees from all over the United States participated in 2015. Children receive a commemorative egg and participate in the egg roll, egg hunt, culinary demonstrations, fitness challenges, live entertainment, and storytelling. The 2016 White House Easter Egg Roll will be March 28. Visit whitehouse.gov/eastereggroll for information on how to enter the lottery for an invitation and a schedule of events.

Did you know the average American eats about 250 eggs a year? The United States boasts a total annual consumption of 76.5 billion eggs annually. Whether you're a fan of fried eggs, deviled eggs, or any other way, eggs are an excellent source of vitamin D and protein.

SPRING FESTIVALS

Crawfish lovers come together each year for the [Annual Louisiana Crawfish Festival](#), March 31–April 3, 2016, in Chalmette, Louisiana.

The four-day, family-friendly event was founded in 1975 and celebrates the beloved bayou mudbug. Attendees enjoy a wide variety of crawfish dishes, traditional Cajun musical acts, art and crafting events, and carnival rides. Visit louisianacrawfishfestival.com for details.

To indulge in all things strawberry, head to the 81st annual [Florida Strawberry Festival](#) in Plant City, Florida, March 3–13, 2016. Festivities include plenty of strawberry shortcake and other berry creations, educational exhibitions, arts and crafts, live entertainment, parades, and much more. Visit flstrawberrystatefestival.com for details.



Photo courtesy of Fairchild Tropical Botanical Garden.

#thebakefeed

bake

FROM SCRATCH

53

Recipes for
Winter Baking

Morning Muffins
Reinvented

The Essential
Rye Bread



STRAWBERRY-BALSAMIC
MUFFINS

FEATURING

Turkish Pastries

Willa Jean in New Orleans

Thomas Keller's Chocolate Chip Cookies

NEW

Endless
COMFORTING TREATS
for cold winter days

ORDER your copy **TODAY!**



Hoffmanmediastore.com/bake



800-361-8059

Crank up your oven and bake your way through **53** seasonal recipes—from reinvented muffin flavors and the essential rye bread to cozy cast-iron desserts.



1



2

Spring into Action

THESE COLORFUL ITEMS WILL PUT YOU IN A SPRING STATE OF MIND.

Produced by JANECE MAZE

1. From your garden to the market, this **Pink Magnolias Seagrass Market & Beach Bag** doubles as a stylish accessory and practical storage. \$43, jessiesteele.com
2. Plant your favorite lettuces in one simple step with these **Salad Greens Seed Bombs**. \$8.95 for pack of 5, americanmeadows.com
3. Stash your garden gloves and boots in this handy **Nina Home Ava Bird Oval Storage Bin** next to the back door. \$12.99, steinmart.com
4. Grow your favorite herbs in your kitchen windowsill with this vintage-style **Cocktail Herbs Garden Jar**. \$38 for set of 2, jacksonandperkins.com
5. Serve snacks in style al fresco with these **Rose 6.5-inch Melamine Plates** by Shall Housewares. \$16.99 for set of 6, wayfair.com
6. Store eggs from your local market or display decorated Easter eggs in these cute ceramic **Le Creuset Egg Cartons**. \$20 each, casabella.com
7. Quench your thirst after playing in the sun by serving iced tea in this violet **Happy Hour Pitcher** by Guzzini. \$16.99, allmodern.com
8. Keep your gardening tools organized and at the ready with this **4-piece Picnic Time Garden Tote & Tool Set**. \$29.99, kohls.com

3





4



5



6



7



8

Playing on Different Levels

CAKE PEDESTALS AREN'T JUST FOR SHOWING OFF YOUR DESSERTS.
USE THEM TO ORGANIZE AND DISPLAY YOUR FAVORITE THINGS.



PRESENTATION IS EVERYTHING to Paula. She simply has the knack for making things look pretty, not only when she is cooking, but also around her home and when it comes time for entertaining with her family and friends. Here she gives you three ideas on how to use cake pedestals in some unique ways. They create fun vignettes on tablescapes by lifting items up and creating more space on the table surface. You can also take this same concept into just about any room in your home to declutter and organize countertops and your bathroom vanity. Gather up your pedestals, and see what you can do with them.



ALL IN THE DETAILS

Opposite page: Stack pedestals that come in varying heights to add interest and space to countertops. Paula organizes her perfumes, jewelry, and sundries on a vanity. She notes, "Keep the top tier for the items you use the most." Left: When it comes to entertaining, Paula pulls together all kinds of pieces to play with. Here she combines a glass cloche and pedestal in a buffet setting as a focal point before the party actually begins. Above: Pedestals can solve any small space challenge. Here Paula creates a makeshift beverage bar that can move to any cozy space around her home.

Casserole Conversion

FULL OF BOLD TEX-MEX FLAVORS, THIS FAVORITE SOUTHERN POTLUCK CASSEROLE GETS A MAKEOVER FOR YOUR SLOW COOKER.



SLOW-COOKER KING RANCH CHICKEN

Makes about 6 servings

- 2** cups crushed tortilla chips, divided, plus more for serving
- 2** pounds boneless skinless chicken breasts, halved
- 1** (10.5-ounce) can cream of mushroom soup
- 1** (10-ounce) can mild diced tomatoes with green chiles, drained
- 1** green bell pepper, sliced
- 1** cup diced yellow onion
- 2** cloves garlic, minced
- 2** teaspoons cornstarch
- 1** teaspoon salt
- 1** teaspoon ground cumin
- 1** teaspoon chili powder
- ½** teaspoon ground black pepper
- ¾** cup shredded sharp Cheddar cheese, divided

- 1.** In a 2-quart slow cooker, sprinkle 1 cup tortilla chips; top with chicken pieces.
- 2.** In a large bowl, stir together soup, tomatoes, bell pepper, onion, garlic, cornstarch, salt, cumin, chili powder, and pepper until well combined. Pour soup mixture onto chicken, and sprinkle with $\frac{1}{2}$ cup cheese. Top with remaining 1 cup tortilla chips and remaining $\frac{1}{4}$ cup cheese.
- 3.** Cover and cook on low for $3\frac{1}{2}$ hours. Uncover and cook until meat thermometer inserted into chicken registers 165° , about 30 minutes more. Serve with additional tortilla chips.

A large, vibrant image of a crawfish boil. In the foreground, several bright red crawfish are visible, some with their shells cracked open. In the background, a large, woven wicker basket is partially submerged in the boil, with steam rising from it.

ADVERTISEMENT

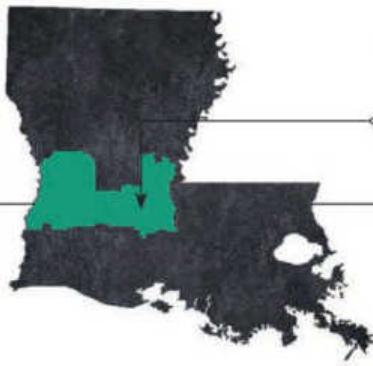


FROM PLANTATION DINING ROOMS AND
BACKYARD SMOKEHOUSES TO CAJUN
CRAWFISH BOILS AND FINE CREOLE DINING,

FOOD IS A PASSION —IN LOUISIANA.—

MORNING CAFÉ AU LAIT PAIRED WITH FLUFFY,
SUGARED BEIGNETS MAKE WAY FOR SIMMERING
DARK ROUX AND THE SIZZLE OF THE HOLY TRINITY
OF ONION, CELERY AND BELL PEPPER.

LouisianaTravel.com/Culinary



PRAIRIE HOME COOKING

A TRIP TO LOUISIANA'S PRAIRIE COUNTRY GIVES VISITORS A UNIQUE PERSPECTIVE ON CAJUN CUISINE. WITH ITS MOM AND POP SHOPS AND QUAIN, HISTORIC DOWNTOWNS, THERE'S SOMETHING FOR EVERYONE ON THE PRAIRIE HOME COOKING TRAIL.



CAJUN FRENCH MEETS COUNTRY-WESTERN

For hundreds of years west-central Louisiana has been home to a diverse variety of cultures that are reflected in its unique cuisine. Beginning with the earliest American Indian residents and continuing with French, Spanish and German settlers, each has brought something special to the heartwarming dishes of the region.

Rich in heritage and brimming with down-home hospitality, the Prairie Home Cooking Culinary Trail is home to iconic Cajun products such as Tony Chachere's Famous Creole Cuisine, Targil Seasoning & Butcher Supplies, Savoie's Cajun Food Products and LouAna cooking oils.

Additionally, you'll find countless mom-and-pop shops turning out savory pork and rice boudin sausage, crispy fried cracklins, Cajun sweet dough pies, seafood pistolettes and craft beers.



CHEF CHAT

Nancy Brewer | The Kitchen Shop, Grand Coteau

What are the quintessential dishes of the Prairie Home Cooking Trail? Because I'm a pastry chef I'd say sweet potato sweet dough pie, of course. Ruby's in Eunice is a great spot for plate lunches. They have a dish resembling a large sausage roast called ponce, which is something you won't be able to find outside this part of the world.

What's a must-do cultural experience on the Prairie Home Cooking Trail? In Grand Coteau, visitors can tour the Academy of the Sacred Heart and the Jesuit Spirituality Center. Many people go for the religious aspect, but it's also a great draw for anyone interested in the Civil War, architecture or even gardening.



PRAIRIE
HOME COOKING



CRAFT BEER

In an old rail car situated along the banks of Bayou Teche in Port Barre, Louisiana, lies Bayou Teche Brewery. Brewmaster Karlos Knott, who spent six years in West Germany, started the brewery with the goal of crafting a beer that would complement the area's Cajun and Creole cuisine.

Today, Bayou Teche Brewery produces nine brews ranging in intensity from mild pale ales such as the LA-31 Bière Pâle to the smoky LA-31 Boucanée, which pairs well with chicken and sausage gumbo, and the malty Acadie, which complements tasso and andouille sausage.

Seasonal favorites such as the hops-heavy Cocodrie or the famous house-style Courir de Mardi Gras provide the perfect accompaniment to celebrations.





BOUCHERIE AND COCHON DE LAIT

Some of the most unique and legendary culinary traditions in the Prairie Home Cooking region revolve around the thrifty Cajun use of the whole hog.

During a Cajun *cochon de lait* (coo-SHAWN-duh-LAY), neighbors and friends gather to “pass a good time” while roasting a whole suckling pig on an open, outdoor fire. The large amount of meat yielded, not to mention the time and effort that go into the cooking process, necessitate a large gathering of folks to eat, dance and celebrate. It’s not uncommon to see Cajun musicians charming the happy crowd while lucky children feast on fresh cracklins. The tradition is still celebrated at the Mansura Cochon de Lait Festival, held annually during the second weekend in May.

Traditional Cajun *boucherie* (BOO-sure-EE) began as a collaborative effort between neighbors and friends to preserve every part of a hog in the days before refrigeration. Andouille, chaurice and countless other products are hastily prepared, and no cut is squandered. Today, you’ll find these community events in rural parts of the Prairie Home Cooking Trail, as well as in pop-up demonstrations and feasts like those hosted by Lâche Pas Boucherie et Cuisine.



can't miss bites

AND WHERE TO GET THEM



SWEET DOUGH PIES

THE KITCHEN SHOP, Grand Coteau

CAJUN GIRL PO-BOY

CRAWFISH HOUSE AND GRILL, Opelousas

BOUDIN AND CRACKLINS

BOURQUE'S SUPERSTORE, Port Barre

LIVE MUSIC



D.I.'S CAJUN RESTAURANT

Basile

FRED'S LOUNGE

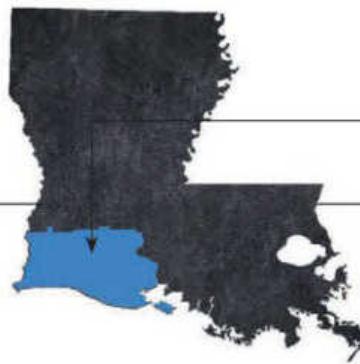
Mamou

LIBERTY CENTER

FOR THE PERFORMING ARTS

Eunice





SEAFOOD SENSATION

IN THE SOUTHWEST CORNER OF THE STATE, VISITORS WILL FIND BOUNTIFUL WATERWAYS, BREATHTAKING BAYOU SCENERY AND A WARM SENSE OF DOWN HOME HOSPITALITY. THE SEAFOOD SENSATION TRAIL IS PERFECT FOR A WEEKEND ROAD TRIP.



WHERE FARMLAND MEETS THE GULF

Situated in a bountiful stretch of the state where the lush farmland of the prairie region meets the fertile banks of countless waterways, the Seafood Sensation Trail is home to lakes, bayous and the Gulf of Mexico producing a foundation for the region's famous cuisine.

From roadside joints to fine dining restaurants, diners will find chefs working with local products to create culinary masterpieces, as they've been doing for centuries.

While winding along the Trail, take advantage of the area's plentiful seafood offerings and plan according to the season. During the spring months, get your fill of spicy crawfish either boiled, fried or in étouffée. Enjoy fresh shrimp year round and delicate crabmeat in the warm summer months. Oysters abound, and are perfect raw, grilled, baked or charbroiled.

RICE

Southwest Louisiana is also home to a thriving rice industry with more than 500,000 acres of prime rice-producing land. Crowley, nicknamed "The Rice Capital of America," contains several rice mills that produce popular brands such as Cajun County Rice, Toro and Jackpot.



CHEF CHAT

Lyle Broussard | Jack Daniel's Bar & Grill
at L'Auberge Casino, Lake Charles



What makes the food along the Seafood Sensation Trail different than other parts of the state? Food along the Seafood Sensation Trail is rustic and down-home. It's always social and made to be shared. The sauces are more rustic and use colorful local ingredients. Raw ingredients really shine in our food.

What's a must-do cultural experience on the Seafood Sensation Trail? An authentic experience would be crabbing. It's family friendly, easy to do and requires no license or special skills. There are many great crabbing spots along the Creole Nature Trail. Not only is crabbing fun but you can celebrate your catch with a crab boil!



can't miss bites

AND WHERE TO GET THEM

GOURMET HOT DOGS
BOTSKY'S, Lake Charles

BOUDIN BALLS
B&O GROCERY, Sulphur

SHRIMP AND CRAB GUMBO
SEAFOOD PALACE, Lake Charles



LOCAL FLAVORS

Boudin The Seafood Sensation Culinary Trail is also home to world-class purveyors of the pork and rice sausage southwest Louisiana is famous for. Boudin shops are seemingly everywhere, and boudin masters in these parts are known to experiment with new twists on this classic Cajun staple.

Oysters Along Bayou Vermilion, one of Abbeville's famous oyster restaurants has been serving as a tourist destination for more than a century. Dupuy's Oyster Shop was originally opened by Joseph Dupuy, who, in 1869, began harvesting oysters in nearby Diamond Reef and selling them for five cents a dozen.

Shrimp Local shrimpers have long touted the sweet taste of white shrimp harvested in the Vermilion Bay area. The brackish waters of the bay, bayous and marshes create the perfect environment for shrimp to thrive. The delicate flavor and size of these shrimp make them perfect for gumbo, fettuccini, po'boys and more.

Bayou Rum With no shortage of quality sugar cane, the Seafood Sensation Trail is home to Louisiana Spirits, producers of Bayou Rum. The distillery is open daily for tours and samples in the tasting room round out the experience.

Crawfish Some of the most plentiful crawfish ponds are located in southwest Louisiana. These crustaceans are delicious inside savory pies, smothered on top of rice or stuffed inside a flaky pistolette but nothing beats the flavor and fun of boiled crawfish.

During the spring months, crawfish are plentiful and restaurants throughout the Seafood Sensation Trail offer platters of boiled crawfish by the pound. Hawk's in Rayne features world-renowned crawfish, while Cajun Claws in Abbeville specializes in a perfect blend of spices. The average diner could start off eating two to five pounds, while a native Cajun might order ten pounds!

**FOOD
FESTIVALS**

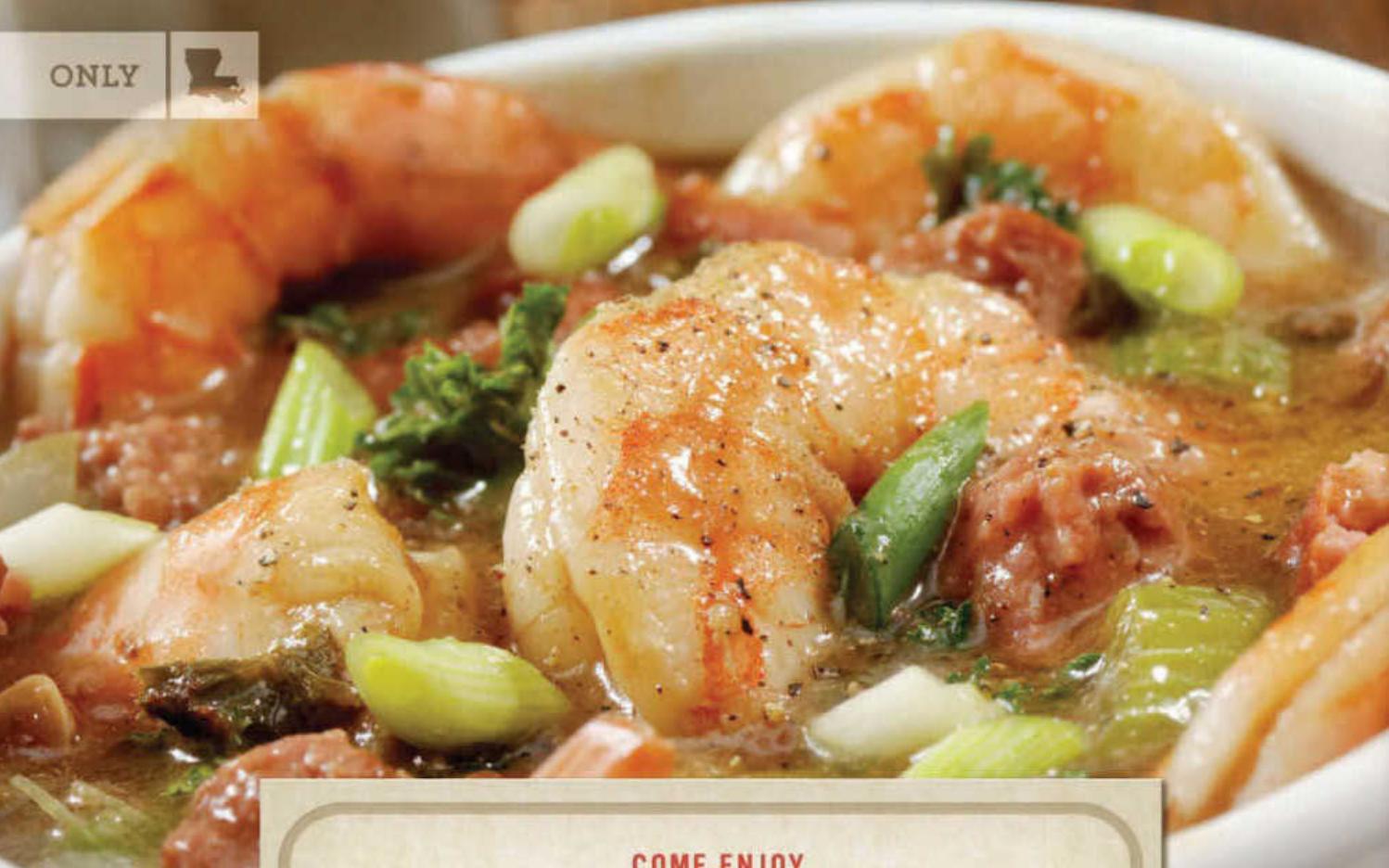
MAY 19 - 21
Starks Mayhaw Festival
Starks

JULY 15 - 17
Cajun French Music
& Food Festival
Lake Charles

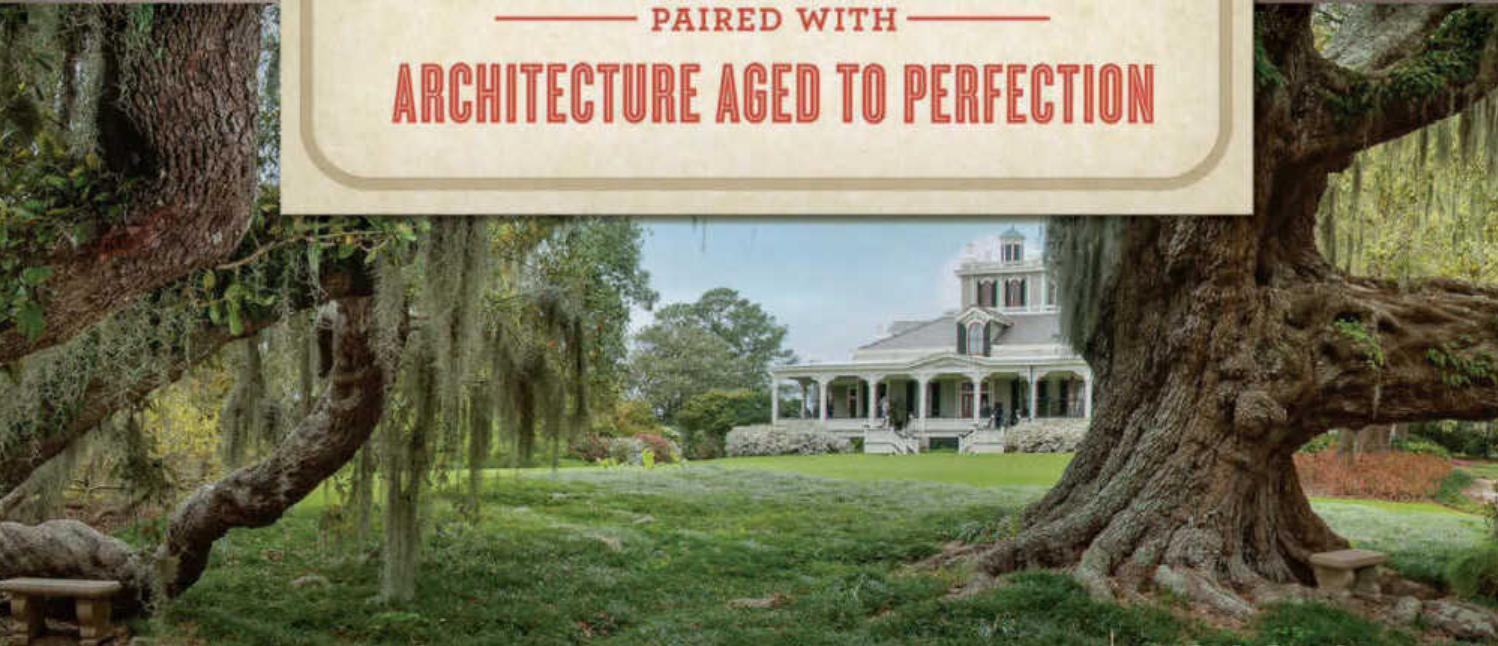
AUG. 25 - 28
Gueydan Duck Festival
Gueydan



ONLY



COME ENJOY
LOUISIANA SEAFOOD GUMBO
— PAIRED WITH —
ARCHITECTURE AGED TO PERFECTION



Come dig in to the unique cuisine and unparalleled cultural experiences you'll find only in Louisiana. Plan your getaway at LouisianaTravel.com.

©2016 Louisiana Department of Culture, Recreation & Tourism

LOUISIANA
Pick your Passion
LouisianaTravel.com



IT'S CRAWFISH & SEASON Y'ALL!

LafayetteTravel.com/Crawfish

No matter what you call them-crawfish, crayfish, crawdads or mudbugs-we're serving them all season long.



60th Anniversary

Southern CAST IRON

NEW!

BROWNED BUTTER PECAN ROLLS
PAGE 110

*Cast-Iron COMFORT FOOD
GLORIOUS CORNBREAD
WARM + COZY DESSERTS*

60+ CAST-IRON FAVORITES
Don't Wait!

ORDER TODAY!

hoffmanmediastore.com/castiron 800-367-4489

inside this issue

- ~ Recipe ideas using your favorite pans
- ~ Flavorful breakfasts to brighten your mornings



14TH Annual

ACADIA PARISH Louisiana

Cajun Woodstock

benefitting St. Jude Hospital

**Entertainment • Carnival
Food • Fun • Auction
Poker Run on Sunday**

**Saturday, April 23rd 11am–8pm
Sunday, April 24th 11am–7pm**

**Church Point City Park
100 Darbonne Street
Church Point, Louisiana**

WWW.CAJUNWOODSTOCK.COM

Acadia Parish Tourist Commission
401 Tower Road • Crowley, LA 70527
877.783.2109 • aptc@bellsouth.net
www.acadiatourism.org

For more information, see www.cajunwoodstock.com or contact Steve Carriere at 337.280.8710

Sweet Re-purpose

THIS FUN CRAFT HAS GIVEN ME A NEW REASON
FOR RECYCLING SMALL GLASS JARS.

I AM NOT SURE where I first saw this cute idea, but I do know that I no longer throw away any small glass jars in the kitchen when I am cooking. My grandsons love to make these cute jars with me to share with their friends, and we do them by the dozen. You'll never look at a pickle or jam jar the same way again once you've up-cycled it into a miniature candy jar. And, if you are in a season of feeding little babies, well, those jars are a great size, too.



Start with a clean, dry jar. Any small jar will do (we used jelly and relish jars).



Spray-paint the lids of the jars with a few coats of paint. Let dry in between coats. Next, super-glue a small animal figurine to the center of the lid, and let dry.



Spray-paint the attached figurine, and let dry. Fill jar with your favorite springtime candies.

NEW!

Special Issue

Paula Deen's Best Desserts

Delicious Recipes for Every Occasion



MORE THAN
89
FAVORITE
RECIPES

ENJOY
*Delicious
Desserts*

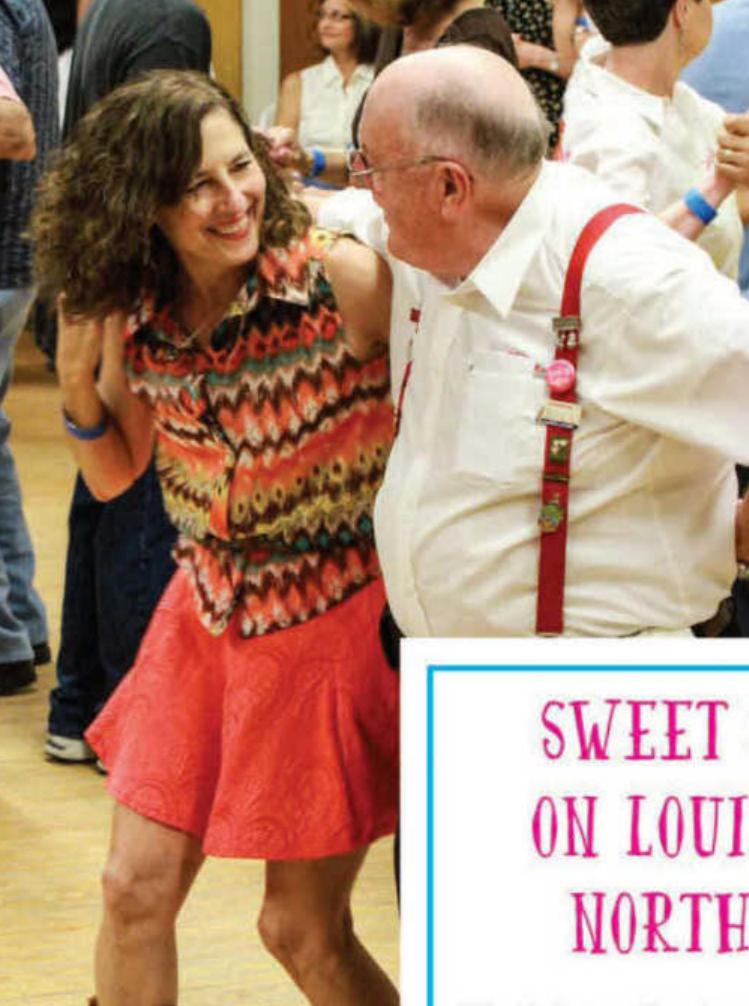
ORDER TODAY!



hoffmanmediastore.com/bestdesserts



800-361-8059



SWEET SOUNDS ON LOUISIANA'S NORTHSHORE

What's better than hot jazz on a mild Louisiana evening at a beautiful outdoor venue with a light breeze tousling your hair? Throughout this spring, the towns and villages of Louisiana's Northshore will host dozens of live performances, from old New Orleans jazz to Cajun zydeco. What are you waiting for?





IT'S LITERALLY MUSIC TO OUR EARS

The Northshore has an amazing variety of local and national acts that celebrate Louisiana's rich history of musical diversity in venues from vineyards to historic jazz halls. Families flock to Pontchartrain Vineyards near Covington for its Jazz'n the Vines concert series, which starts on March 19. Couples and families alike bring along picnic baskets and lawn chairs to hear some of the region's best musicians.

One of the Northshore's natural treasures, the Tammany Trace (a biking and hiking trail that connects St. Tammany Parish), hosts free concert series near each of its trailheads—Rockin' the Rails on Thursdays in Covington, Mandeville Live! on Fridays in Mandeville. On Sundays, head over to Heritage Park in Slidell for Bayou Jam. And it wouldn't be a Louisiana party if there weren't terrific local food vendors on hand.

If listening to emerging and traditional artists in a historical environment gets your foot a'tappin', you'll want to catch a show at the Dew Drop Jazz & Social Hall in Mandeville or the Abita Springs Opry. These unique venues celebrate Louisiana's musical diversity—including jazz, bluegrass, gospel, and blues—and are testaments to the area's long and rich musical heritage.



EVEN MORE TO DO ON THE NORTHSHORE

ABITA SPRINGS WHOLE TOWN GARAGE SALE March 26

Since 1994, scores of homes and businesses in the historic, picturesque town of Abita Springs have opened to sharp-eyed shoppers for a massive yearly garage sale and flea market. Treasures of all sorts abound, and that's not all. The flea market also features local craftsmen and tasty items from food vendors.

A TASTE OF COVINGTON April 6-10

Starting with a series of vintner dinners in restaurants in Downtown Covington, this year's A Taste of Covington will be an unforgettable culinary experience. Throw in the outdoor Grand Tasting, Festa del Vino, and the St. Tammany Art Association's Spring for Art event, and you've got a feast for the senses.

OLDE TOWNE SLIDELL SPRING ANTIQUE STREET FAIR

April 23-24

Antiquers converge on historic Olde Towne Slidell for its annual Spring Antique Street Fair to shop, eat, and peruse more than 200 vendor booths. The wide array of wares offered includes antique furniture, depression glass, jewelry, and more.

For more information about these festivals, visit louisiananorthshore.com.

NEW & IMPROVED



New Features:

DOWNLOAD APP TODAY!
pauladeenmagazine.com/digital



FREE FULL SCREEN PREVIEW FOR ALL ISSUES INCLUDING SPECIALS

"CLIP" YOUR FAVORITE ARTICLES OR RECIPES

ALL ISSUES ACCESSIBLE IN ONE PLACE

DIRECT DIGITAL ACCESS TO EVERYTHING:



CROSS WEEKNIGHT MEAL PLANNING OFF YOUR TO-DO LIST WITH THESE FIVE DINNERS THAT CAN ALL BE PREPARED IN 45 MINUTES OR LESS. PLUS, THE ACCOMPANYING SHOPPING LIST ON PAGE 36 IS ORGANIZED TO GET YOU IN AND OUT OF THE GROCERY STORE QUICKLY AND EASILY.



MONDAY

Creamy Shrimp,
Bacon, and Pea
Fettuccine



TUESDAY

Pineapple-Teriyaki
Glazed Chicken



WEDNESDAY

Turkey Cutlets with
Mustard Sauce



THURSDAY

Ham and Asparagus
Pot Pie



FRIDAY

Pork Chops with
Arugula-Pecan Pesto
and Potatoes



MON.

Creamy
Shrimp, Bacon,
and Pea
Fettuccine



CREAMY SHRIMP, BACON, AND PEA FETTUCCINE

Makes 4 servings

- 4 slices bacon, chopped
- 1½ pounds medium fresh shrimp, peeled and deveined (tails left on)
- ½ teaspoon salt, divided
- ½ teaspoon ground black pepper, divided
- 1 cup frozen green peas
- 1 (15-ounce) jar alfredo sauce
- ½ cup half-and-half
- ¼ cup chopped fresh parsley
- ½ (16-ounce) box fettuccine, cooked according to package directions
- ½ cup grated Parmesan cheese



KITCHEN TIP

Add a tablespoon or two of water or milk to any leftovers when reheating for a smooth, creamy sauce.

1. In a large skillet, cook bacon over medium heat until crisp. Remove from skillet using a slotted spoon, and let drain on paper towels, reserving drippings in skillet.

2. Sprinkle shrimp with ¼ teaspoon each salt and pepper. Add shrimp to skillet, and cook over medium-high heat until pink and firm, about 4 minutes. Add peas; cook over medium-low heat for 1 minute. Stir in alfredo sauce, half-and-half, and parsley, and bring to a low boil. Add fettuccine and remaining ¼ teaspoon each salt and teaspoon pepper, tossing to combine. Top with cheese and bacon. Serve immediately.



PINEAPPLE-TERIYAKI GLAZED CHICKEN

Makes 4 servings

1 tablespoon vegetable oil
4 chicken quarters
1 teaspoon salt
½ teaspoon ground black pepper
¾ cup pineapple preserves
1 tablespoon teriyaki sauce

1. Preheat oven to 375°.
2. In a large ovenproof skillet, heat oil over medium-high heat. Sprinkle chicken with salt and pepper. Add 2 chicken quarters to skillet, and cook until browned, about 3 minutes per side. Remove from pan. Repeat procedure with remaining chicken. Return all chicken to pan.
3. In the container of a blender, pulse together pineapple preserves and teriyaki sauce until smooth; brush mixture onto chicken.

4. Bake until a meat thermometer inserted in thickest portion registers 165°, about 30 minutes, basting occasionally with pan juices and any remaining pineapple mixture.

Ginger-Green Onion Rice

Makes about 4 cups

2 (8.5-ounce) packages fully cooked basmati rice, heated according to package directions
½ cup chopped green onion
⅓ cup finely chopped red bell pepper
1 tablespoon butter
¾ teaspoon salt
¾ teaspoon ground ginger
¼ teaspoon ground black pepper

1. In a medium bowl, toss together all ingredients until well combined and butter is melted. Serve immediately.



TUES.

Pineapple-
Teriyaki
Glazed
Chicken

KITCHEN TIP

Orange marmalade is a good swap for pineapple preserves if you already have it on hand.





WED.

Turkey Cutlets
with Mustard
Sauce



TURKEY CUTLETS WITH MUSTARD SAUCE

Makes 4 servings

3/4 cup mayonnaise
1/4 cup stone-ground mustard
2 tablespoons whole milk
3/4 teaspoon ground black pepper, divided
1/2 cup vegetable oil
3 large eggs
1 cup all-purpose flour
1 cup panko (Japanese bread crumbs)
1 1/2 teaspoons kosher salt
1 teaspoon paprika
1/4 teaspoon onion powder
8 (1/4-inch-thick) turkey cutlets

1. Preheat oven to 375°.
2. In a medium bowl, whisk together mayonnaise, mustard, milk, and $\frac{1}{4}$ teaspoon ground black pepper; cover and refrigerate.
3. Pour vegetable oil onto a large rimmed baking sheet, and place in oven until very hot, about 4 minutes.
4. In a shallow dish, whisk together eggs. In another shallow dish, whisk together flour, bread crumbs, salt, paprika, onion powder

and remaining $\frac{1}{2}$ teaspoon pepper. Dip turkey pieces into eggs, letting excess drip off; dredge in flour mixture, gently shaking off excess. Carefully place turkey pieces into hot oil on baking sheet.

5. Bake until golden brown, about 3 minutes per side. Serve with mustard sauce.

Lemon-Butter Carrots

Makes 4 servings

2 (8-ounce) packages baby carrots, halved lengthwise
3/4 teaspoon salt, divided
1 tablespoon butter
1 tablespoon chopped fresh parsley
1 tablespoon fresh lemon juice
1/4 teaspoon ground black pepper

1. In a large skillet, bring carrots, $\frac{1}{2}$ teaspoon salt, and water to cover to a boil over medium-high heat. Reduce heat, and simmer until tender, about 8 minutes.
2. Drain well, and return carrots to skillet. Add butter, parsley, lemon juice, pepper, and remaining $\frac{1}{4}$ teaspoon salt, tossing until coated.

KITCHEN TIP

If you can't find turkey cutlets, cut $1\frac{1}{2}$ pounds turkey tenderloin into 8 pieces, and gently pound them to $\frac{1}{4}$ -inch thickness.





HAM AND ASPARAGUS POT PIE

Makes 6 servings

- 6 frozen flaky biscuits*
- ¼ cup butter
- 2½ cups (1-inch pieces) fresh asparagus
- 1 cup thinly sliced carrots
- ½ cup all-purpose flour
- 1 teaspoon kosher salt
- ¾ teaspoon dried thyme
- ½ teaspoon onion powder
- ¼ teaspoon ground black pepper
- 3 cups chicken broth, divided
- 1 cup heavy whipping cream
- 4 cups chopped ham

1. Preheat oven to 375°. Spray a shallow 3-quart baking dish with cooking spray. Line a small baking sheet with parchment paper.
2. Place biscuits on prepared baking sheet, and bake until bottoms are lightly browned, about 8 minutes. Remove from oven, and

loosen biscuits with a spatula (biscuits will not be fully baked).

3. Meanwhile, in a small Dutch oven, melt butter over medium-high heat. Add asparagus and carrots; cook, stirring occasionally, until vegetables begin to soften, about 3 minutes.
4. In a small bowl, whisk together flour, salt, thyme, onion powder, and pepper; whisk in ½ cup chicken broth until smooth. Whisk flour mixture, cream, and remaining 2½ cups broth into vegetables, and bring to a boil, stirring constantly. Reduce heat, and simmer, stirring constantly, until thickened, about 5 minutes. Stir in ham. Pour mixture into prepared baking dish, and top with partially baked biscuits.
5. Bake until filling is hot and bubbly and biscuits are golden brown, about 12 minutes. Let stand for 5 minutes before serving.

*We used Pillsbury Grands! Frozen Flaky Biscuits.



THUR.

Ham and Asparagus Pot Pie

KITCHEN TIP

Partially baking the biscuits before adding them to the pot pie ensures they cook evenly and don't develop a soggy bottom.



FRI.

Pork Chops
with Arugula-
Pecan Pesto
and Potatoes



PORK CHOPS WITH ARUGULA-PECAN PESTO AND POTATOES

Makes 4 servings

1 (4-ounce) bag fresh arugula
 ¾ cup toasted pecans
 ¼ cup grated Parmesan cheese
 1 small clove garlic
 2¼ teaspoons salt, divided
 1 teaspoon ground black pepper, divided
 ⅔ cup plus 3 tablespoons olive oil, divided
 1 tablespoon fresh lemon juice
 1 pound red new potatoes, quartered
 4 (¾-inch-thick) bone-in pork chops

1. Preheat oven to 400°. Spray a large rimmed baking sheet with cooking spray.
2. In the container of a blender, pulse together arugula, pecans, cheese, garlic, ¾ teaspoon salt, and ¼ teaspoon pepper until finely chopped. With blender running, add

¾ cup olive oil in a slow, steady stream until well combined; add lemon juice. Transfer to a small bowl, cover, and refrigerate.

3. On prepared baking sheet, toss together potatoes, 1 tablespoon olive oil, ½ teaspoon salt, and ¼ teaspoon pepper; arrange in a single layer.
4. Bake for 10 minutes.
5. Meanwhile, in a large skillet, heat remaining 2 tablespoons olive oil over medium-high heat. Sprinkle pork chops with remaining 1 teaspoon salt and remaining ½ teaspoon pepper. Add 2 pork chops to skillet, and cook until browned, about 2 minutes per side. Remove potatoes from oven, and add pork chops to baking sheet. Repeat procedure with remaining pork chops.
6. Bake until a meat thermometer inserted in thickest portion of pork chops registers 145° and potatoes are tender, 15 to 20 minutes. Serve with arugula pesto.



KITCHEN TIP

Arugula gives a nice peppery bite to the pesto. Replace half the arugula with spinach if you prefer a milder flavor.

WEEKLY 5 SHOPPING LIST

This shopping list contains all the ingredients and their amounts that you need to prepare all the meals in Paula's Weekly Five. Before you go shopping, check your fridge and pantry to see what ingredients you already have on hand. Keeping a well-stocked pantry enables you to prepare meals faster and shop more efficiently.

For a list of Paula's pantry basics, visit cookingwithpauladeen.com, and click on Web Extras.

DAIRY

- Butter, 1 stick
- Eggs, 3
- Half-and-half, 1 (8-ounce) container
- Heavy whipping cream, 1 (8-ounce) container
- Whole milk, 1 (8-ounce) container
- Parmesan cheese, 1 (8-ounce) container grated

FROZEN

- Flaky biscuits, 1 (22-ounce) package
- Green peas, 1 (12-ounce) package

DRY GOODS

- Basmati rice, 2 (8.5-ounce) packages fully cooked
- Fettuccine, 1 (16-ounce) box
- Panko (Japanese bread crumbs), 1 (8-ounce) box
- Pecans, 1 (4-ounce) package

CANNED ITEMS

- Alfredo sauce, 1 (15-ounce) jar
- Chicken broth, 1 (32-ounce) carton

CONDIMENTS

- Mayonnaise
- Pineapple preserves
- Stone-ground mustard
- Teriyaki sauce

PRODUCE

- Asparagus, 1 bunch
- Arugula, 1 (4-ounce) bag
- Baby carrots, 2 (8-ounce) packages
- Carrots, 1 bunch
- Green onion, 1 bunch
- Red new potatoes, 1 pound
- Red bell pepper, 1 small
- Lemon, 1
- Garlic
- Fresh parsley

STAPLES

- All-purpose flour
- Salt
- Ground black pepper
- Olive oil
- Vegetable oil

MEAT & SEAFOOD

- Bacon, 1 (8-ounce) package
- Chicken quarters, 4
- Ham, 2 (1-inch-thick) deli slices
- Pork chops, 4 (3/4 inch thick) bone-in
- Shrimp, 1 1/2 pounds medium
- Turkey cutlets, 8 (1/4 inch thick)

SEASONINGS

- Dried thyme
- Ground ginger
- Onion powder
- Paprika

Get Weekly Kitchen Inspiration



With Paula's Recipe of the Week newsletter, you'll receive a fun recipe delivered straight to your inbox, every week.

- Quick-cooking entrées for weeknight meals
- Desserts fit for any occasion year-round
- Classic Southern dishes that make the most of seasonal ingredients

Sign up today at cookingwithpauladeen.com/rotw.

Easter IN BLOOM

Budding flowers, a tabletop adorned in pastels, strawberry cake, and the laughter of her grandchildren hunting eggs in the yard are the things Paula enjoys most about Easter. Gather your loved ones for a celebratory Easter meal, and cherish your own family's special moments.





Photography by KITTY DORR, MAC JAMIESON,
AND STEPHANIE WELBOURNE

Recipe Development and Food Styling by ALLENE ARNOLD
AND MARY-CLAIRE BRITTON Styling by LUCY FINNEY





With its vibrant floral arrangements and layered vintage dishware in soft pastels and assorted shapes and patterns, this tablescape reflects the airy, fresh colors of spring. Small brass bunnies nestle up to the centerpiece, and dainty eggcups holding decoupage eggs are little details that really bring the festive space together. Finish with casual flatware and linens to keep the setting comfortable for everyone to enjoy.





Recipes

ALMOND-BASIL DEVILED EGGS

Makes 24

- 12 large eggs
- ½ cup sour cream
- ¼ cup mayonnaise
- 2 tablespoons chopped sliced almonds
- 2 tablespoons chopped fresh basil
- ¼ teaspoon kosher salt
- 1 clove garlic, minced

Garnish: fresh basil, sliced almonds

1. In a large saucepan, bring eggs and cold water to cover to a boil over medium-high heat. Cover, remove from heat, and let stand for 15 minutes; drain. Fill saucepan with cold water and ice; let stand until cool. Tap eggs firmly on counter until cracks form all over shell; peel under cool running water.

2. Halve eggs lengthwise; separate yolks and whites. Place egg whites on a serving platter.

3. In a medium bowl, combine yolks, sour cream, mayonnaise, almonds, basil, salt, and garlic; mash together with a fork to desired consistency. Spoon or pipe mixture into egg whites; garnish with basil and almonds, if desired.

Kitchen Tip: Eggs can be cooked, peeled, and refrigerated the day before assembling and serving.

SPRING SALAD

Makes 8 to 10 servings

- 1 orange, zested and juiced
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped fresh mint
- 2 teaspoons Dijon mustard
- ½ teaspoon kosher salt

- ¼ teaspoon ground black pepper
- ½ cup extra-virgin olive oil
- 2 heads Bibb lettuce, trimmed
- 1 (8-ounce) package rainbow baby carrots, quartered lengthwise
- ½ cup roasted salted pistachios

1. In a small bowl, whisk together orange zest and juice, dill, mint, Dijon, salt, and pepper. Add oil in a slow, steady stream, whisking constantly. Cover and refrigerate for up to 2 days.
2. Divide lettuce, carrots, and pistachios among serving plates; drizzle with dressing just before serving.

SWEET POTATO BISCUITS

Makes about 18

- 3 cups all-purpose flour
- 2 tablespoons firmly packed light brown sugar
- 1 tablespoon baking powder
- ½ teaspoons kosher salt
- ½ teaspoon baking soda
- ½ cup cold unsalted butter, cut into ½-inch pieces
- 1 cup mashed cooked sweet potato
- ½ cup whole buttermilk

1. Preheat oven to 450°. Line a large baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, baking powder, salt, and baking soda. Using a pastry blender, cut in butter until mixture is crumbly. In a small bowl, whisk together sweet potato and buttermilk. Stir sweet potato mixture into flour mixture just until combined (dough will be sticky).
3. Turn out dough onto a lightly floured surface, and knead 5 times.

Roll dough to ¾-inch thickness. Using a 2-inch round cutter, cut dough, and place on prepared pan, gently rerolling scraps to use all dough.

4. Bake until lightly browned, about 12 minutes. Serve immediately.

GREEN BEANS WITH CREAMY HERB SAUCE

Makes 8 to 10 servings

- ½ ripe avocado, peeled and pitted
- ½ cup whole buttermilk
- ¼ cup sour cream
- 1 lemon, zested and juiced
- 1 tablespoon chopped fresh tarragon
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped fresh chives
- 1 tablespoon plus 1 teaspoon kosher salt, divided
- ½ teaspoon ground black pepper
- 4 (8-ounce) packages fresh French green beans, trimmed

Garnish: fresh dill

1. In the container of a blender, process together avocado, buttermilk, sour cream, lemon zest and juice, tarragon, parsley, basil, dill, chives, 1 teaspoon salt, and pepper until smooth. Cover and refrigerate for up to 2 days.
2. Bring a large pot of water and remaining 1 tablespoon salt to a boil over medium-high heat; add green beans. When water returns to a boil, immediately drain beans, and transfer to an ice water bath to stop the cooking process; drain well. Serve green beans immediately with herb sauce. Garnish with dill, if desired.

CHEESY SCALLOPED POTATOES

Makes 8 to 10 servings

4 pounds Yukon gold potatoes, thinly sliced
2 teaspoons kosher salt, divided
1 teaspoon ground black pepper, divided
1 cup shredded Parmesan cheese, divided
1 cup shredded Cheddar cheese, divided
½ cup heavy whipping cream
Garnish: chopped fresh chives



1. Preheat oven to 400°. Spray a 13x9-inch baking dish with cooking spray.

2. Arrange one-third of potato slices in bottom of prepared pan. Sprinkle potatoes with $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, and $\frac{1}{4}$ cup each Parmesan and Cheddar. Repeat layers twice. Drizzle cream onto potatoes. Top with remaining salt, pepper, and cheeses.

3. Bake until potatoes are tender and top is golden brown, about 1 hour. Let stand for 5 minutes before serving. Garnish with chives, if desired.

HERB-ROASTED PORK LOIN WITH BALSAMIC SAUCE

Makes 8 to 10 servings

Pork:

3 tablespoons extra-virgin olive oil
2 tablespoons chopped fresh dill
2 tablespoons chopped fresh mint
1 tablespoon chopped fresh parsley
1½ teaspoons kosher salt
½ teaspoon ground black pepper
3 cloves garlic, minced
1 (4-pound) pork loin, trimmed

Sauce:

1 tablespoon unsalted butter
2 cloves garlic, minced
½ cup balsamic vinegar
1 cup chicken broth
1 tablespoon cornstarch
1 tablespoon water
1 tablespoon honey
¼ teaspoon kosher salt

1. Preheat oven to 400°. Line a rimmed baking sheet with foil.

2. For pork: In a small bowl, stir together olive oil, dill, mint, parsley, salt, pepper, and garlic; rub mixture all over pork. Place on prepared pan.

3. Bake until a meat thermometer inserted in thickest portion registers 145°, 30 to 35 minutes. Let stand for 10 minutes before slicing.

4. Meanwhile, for sauce: In a small saucepan, melt butter over medium-high heat. Add garlic; cook, stirring frequently, until tender, about 30 seconds. Stir in vinegar, and bring to a boil. Reduce heat, and simmer until liquid is reduced by half, about 5 minutes. Stir in chicken broth, and bring to a boil.

5. In a small bowl, whisk together cornstarch and 1 tablespoon water until dissolved. Whisk cornstarch mixture into broth mixture, and cook, whisking constantly, until thickened, about 1 minute. Whisk in honey and salt. Serve warm with pork.

MAKE-AHEAD TIP

The herb mixture can be rubbed onto the pork and refrigerated up to a day ahead. Let the pork stand at room temperature for 30 to 45 minutes before you cook it.



STRAWBERRY JAM CAKE

Makes 1 (9-inch) cake

3/4 cup butter, softened
1 1/2 cups sugar
3/4 cup strawberry preserves
1 teaspoon strawberry extract
4 large eggs
2 1/2 cups cake flour*
1 1/4 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
1/2 cup whole buttermilk
1/4 teaspoon liquid red food coloring
Strawberry Cream Cheese Frosting
(recipe follows)
Garnish: fresh strawberries

1. Preheat oven to 350°. Spray 3 (9-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper; spray paper with baking spray.
2. In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping

occasionally to scrape sides of bowl. Beat in preserves and extract until well combined. Add eggs, one at a time, beating well after each addition.

3. In a medium bowl, sift together cake flour, baking powder, salt, and baking soda. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in food coloring until well combined. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pans for 10 minutes. Remove from pans, gently remove parchment, and let cool completely on wire racks.
5. Spread Strawberry Cream Cheese Frosting between layers and on top and sides of cake. Garnish with strawberries, if desired. Cover and refrigerate for up to 3 days.

*We used Swans Down Cake Flour.



STRAWBERRY CREAM CHEESE FROSTING

Makes about 6 cups

2 cups butter, softened
2 (8-ounce) packages cream cheese, softened
8 cups confectioners' sugar
1/2 cup finely chopped fresh strawberries
2 teaspoons strawberry extract

1. In a large bowl, beat butter and cream cheese with a mixer at medium speed until creamy. Gradually add confectioners' sugar, beating until smooth. Beat in strawberries and extract until well combined.

Decoupage Eggs

SUPPLIES

Scissors
Patterned paper cocktail napkins
Cold hard-cooked eggs
Soft pastry brush
Pasteurized egg whites, lightly beaten
Empty egg carton

INSTRUCTIONS

1. Unfold napkins, and cut along the folds into four squares. Remove any pieces that are not patterned.
2. Place a square over the center of an egg, and gently brush beaten egg white onto the napkin to adhere it to the egg, working from the center out.
3. Trim off any excess napkin at the back of the egg. Place egg in empty carton, and let dry. For a glossier look, after eggs are dry, gently rub vegetable oil onto eggs using a paper towel.

Note: If promptly refrigerated after decorating, decoupage eggs may be peeled and eaten up to 4 days later.



COVER
RECIPE



GOLDEN GOODNESS

ENJOY THE DELICIOUS FRUITS OF BEES' LABOR
WITH THESE BREADS, DESSERT, AND MORE THAT
USE GENEROUS DRIZZLES AND DRIBBLES OF
HONEY, NATURE'S ORIGINAL SWEETENER.

Photography by **JIM BATHIE**

Recipe Development and Food Styling

by **VANESSA ROCCHIO**



HONEY PUDDING

page 50



HONEY-GLAZED CHICKEN WINGS

Makes 6 servings

3 pounds chicken wings
2 tablespoons olive oil
1 teaspoon kosher salt
½ teaspoon ground black pepper
½ cup honey
¼ cup butter
2 cloves garlic, minced
½ to **1** teaspoon crushed red pepper

1. Preheat oven to 425°. Line a large baking sheet with parchment paper.
2. In a large bowl, toss together wings, oil, salt, and pepper; place wings on prepared pan.
3. In a small saucepan, bring honey, butter, garlic, and red pepper to a boil over medium heat, stirring occasionally; cook until slightly thickened, about 2 minutes.
4. Bake until cooked through, about 25 minutes, turning wings halfway through baking time. Brush wings with honey mixture, and bake until golden brown and crisp, 5 to 6 minutes more. Serve with any remaining honey mixture.



The color and flavor of honey is determined by the various flowers that bees collect nectar from. Honeys lighter in color will have a milder flavor than darker honeys.

More than 300 types of honey are available in the United States. Clover, orange blossom, tupelo, sourwood, and wildflower honeys are common varieties in the South.

Although honeycombs are made of beeswax, they are entirely edible.

APRICOT HONEY BUNS

Makes 9

1/4 cup warm water (105° to 110°)
1 teaspoon active dry yeast
4 cups self-rising flour
1/2 cup cold butter, cut into pats
3/4 cup whole buttermilk
1/2 cup honey, divided
1 cup apricot preserves
1/2 cup butter, softened and divided
1 cup toasted sliced almonds

1. Preheat oven to 400°. Line a 9-inch square pan with foil, letting excess extend over sides. Spray foil with cooking spray.

2. In a small bowl, stir together $\frac{1}{4}$ cup warm water and yeast. Let stand until foamy, about 5 minutes.

3. In a large bowl, toss together flour and cold butter pats. Using a pastry blender, cut in butter until mixture is crumbly. Refrigerate for 10 minutes.

4. In another small bowl, stir together buttermilk and $\frac{1}{4}$ cup honey. Stir buttermilk mixture and yeast mixture into flour mixture just until dry ingredients are moistened.

5. Turn out dough onto a lightly floured surface, and knead 3 to 4 times, adding just enough additional flour to keep from sticking. Roll dough to a 14x12-inch rectangle.

6. In a third small bowl, stir together preserves and $\frac{1}{4}$ cup softened butter; spread mixture onto dough. Starting at one long side, roll up dough, jelly roll style, into a log. Cut dough into 9 (1½-inch-thick) slices.

7. In a small saucepan, cook remaining $\frac{1}{4}$ cup each honey and softened butter over low heat, stirring frequently, until butter is melted. Pour honey mixture into prepared pan, and sprinkle with almonds. Place dough slices in pan on almonds.

8. Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 5 minutes. Invert onto a serving plate, gently remove foil, and serve warm.

HONEY PUDDING

Makes about 2½ cups

2 cups whole milk
½ cup honey
3 egg yolks
1 tablespoon cornstarch
1 teaspoon vanilla extract
Crushed honey graham crackers
Chopped honey-roasted peanuts
Garnish: fresh mint

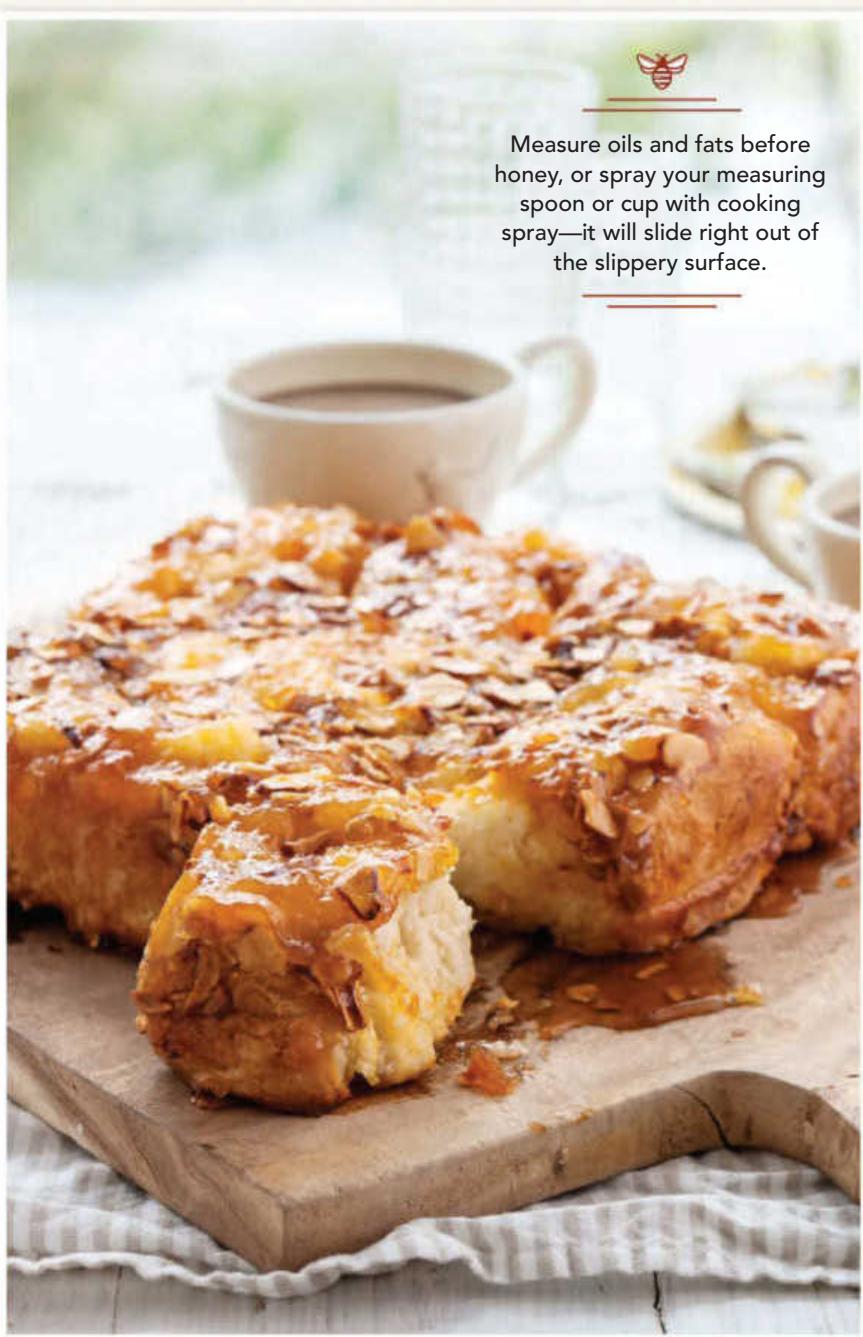
1. In a large, heavy-bottomed saucepan, whisk together milk,

honey, egg yolks, and cornstarch. Bring to a boil over medium heat, whisking constantly, and boil for 1 minute. Remove from heat, and whisk in vanilla.

2. Pour mixture into a medium bowl, and cover with plastic wrap, pressing wrap onto surface of custard to prevent a skin from forming. Refrigerate until thickened and cold, about 2 hours. Sprinkle servings with crushed crackers and chopped peanuts. Garnish with mint, if desired.



Measure oils and fats before honey, or spray your measuring spoon or cup with cooking spray—it will slide right out of the slippery surface.



BRAIDED HONEY WHEAT BREAD

Makes 1 (12-inch) round loaf

4 cups all-purpose flour
2 cups whole wheat flour
1 tablespoon salt
2 cups warm whole milk (105° to 110°)
¾ cup plus **½** cup honey, divided
1 tablespoon active dry yeast
½ cup unsalted butter, melted
2 large eggs
½ cup butter, softened
1 egg yolk
1 tablespoon water
Whipped honey

1. In a large bowl, whisk together flours and salt. In another large bowl, stir together milk, $\frac{3}{4}$ cup honey, and yeast; let stand until foamy, about 5 minutes.
2. Add 1 cup flour mixture, melted butter, and eggs to yeast mixture, and beat with a mixer at medium speed

until well blended. Gradually add remaining flour mixture, beating at low speed until a soft dough forms.

3. Turn out dough onto a well-floured surface, and knead for 9 minutes, adding additional all-purpose flour as needed (dough will be slightly sticky). Spray a large bowl with cooking spray, and place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (85°) until doubled in size, about 1 hour.

4. Line a large baking sheet with parchment paper. Spray the outside of a clean, empty 28-ounce can with cooking spray.

5. Punch down dough, and turn out onto a lightly floured surface. Roll dough to a 16x10-inch rectangle. In a small bowl, stir together softened butter and remaining $\frac{1}{2}$ cup honey

until well combined; spread mixture onto dough. Starting at one long side, roll up dough, jelly roll style, into a log. Using a sharp knife, cut dough log in half lengthwise.

6. On prepared pan, carefully twist dough pieces, cut side up, around each other, and shape into a circle around empty can (do not remove can). Cover and let rise in a warm, draft-free place (85°) until doubled in size, about 45 minutes.

7. Preheat oven to 350°.

8. In a small bowl, whisk together egg yolk and 1 tablespoon water; brush mixture onto dough braid.

9. Bake until golden brown and a wooden pick inserted near center comes out clean, 35 to 40 minutes. Let cool on pan for 10 minutes; remove can. Serve warm with whipped honey.

BRAID HOW-TO



INSTRUCTIONS

Starting at one long side, roll dough rectangle into a log.

Using a sharp knife, cut the dough log in half lengthwise.

With the cut side of the dough facing up, gently twist the pieces around each other.

Shape the twisted dough into a circle around a clean, empty can. The can helps maintain the shape of the circle while the dough rises and bakes.



Whipped honey, also called creamed or churned honey, is available in grocery stores alongside traditional liquid honey.

RAISING THE SALAD BAR

Give your go-to side salad a toss. These filling main-dish creations are chock-full of tender greens, hearty proteins, and gorgeous spring produce.

ON THE MENU

PORK AND STRAWBERRY SALAD WITH GINGER-SESAME DRESSING
(pictured right)

LAYERED HAM AND VEGETABLE SALAD

TARRAGON CHICKEN SALAD

STEAK AND BLUE CHEESE SALAD

SHRIMP, ASPARAGUS, AND SUGAR SNAP PEA SALAD

Photography by

STEPHANIE WELBOURNE

Recipe Development and Food Styling by

KATHLEEN KANAN







LAYERED HAM AND VEGETABLE SALAD

Makes 4 to 6 servings

3 cups (1-inch) sliced fresh green beans
¾ teaspoon salt, divided
8 cups lightly packed torn butter lettuce
4 cups chopped ham
6 hard-cooked eggs, chopped
1 cup thinly sliced radishes
1½ cups mayonnaise
¼ cup whole buttermilk
2 tablespoons grated Parmesan cheese
2 tablespoons chopped fresh dill
2 tablespoons distilled white vinegar
½ teaspoon sugar
¼ teaspoon ground black pepper
Garnish: shaved Parmesan cheese, fresh dill

1. In a medium saucepan, bring green beans, $\frac{1}{2}$ teaspoon salt, and water to cover to a boil over medium-high heat. Reduce heat, and simmer until

tender, about 6 minutes. Drain and transfer to an ice water bath to stop the cooking process. Drain well.

2. In a 6-quart bowl, layer lettuce, ham, eggs, radishes, and green beans. In a medium bowl, whisk together mayonnaise, buttermilk, grated Parmesan, dill, vinegar, sugar, pepper, and remaining $\frac{1}{4}$ teaspoon salt; pour mixture onto salad. Lightly cover and refrigerate for at least 1 hour before serving or for up to 6 hours. Garnish with shaved Parmesan and dill, if desired.

TARRAGON CHICKEN SALAD

Makes 4 to 6 servings

1½ cups mayonnaise
2 tablespoons Dijon mustard
1 teaspoon salt
½ teaspoon ground black pepper
6 cups chopped rotisserie chicken
1 cup green grapes, quartered, plus more for serving
½ cup finely chopped celery
¼ cup chopped fresh tarragon

Bibb lettuce leaves
Watercress
Fresh raspberries
Toasted sliced almonds

1. In a large bowl, whisk together mayonnaise, mustard, salt, and pepper. Add chicken, grapes, celery, and tarragon, tossing gently to combine. Cover and refrigerate for at least 30 minutes or for up to 1 day. Serve with lettuce, watercress, raspberries, almonds, and additional grapes.

PORK AND STRAWBERRY SALAD WITH GINGER-SESAME DRESSING

Makes 4 to 6 servings

3 tablespoons vegetable oil, divided
1½ pounds pork tenderloin, trimmed
1¼ teaspoons salt, divided
½ teaspoon pepper
1 (5-ounce) package mixed spring greens
1 pound fresh strawberries, quartered
2 naval oranges, peeled and sliced
1 tablespoon toasted sesame seeds
½ cup fresh orange juice
2 tablespoons rice vinegar
1 tablespoon grated fresh ginger
1 tablespoon toasted sesame oil

1. Preheat oven to 350°.
2. In a large ovenproof skillet, heat 1 tablespoon vegetable oil over medium-high heat. Sprinkle pork with 1 teaspoon salt and pepper. Add pork to skillet, and cook until browned, about 4 minutes per side.
3. Bake until a meat thermometer inserted in thickest portion of pork registers 145°, about 20 minutes, or until desired degree of doneness. Let stand for 15 minutes; thinly slice.
4. Arrange greens, strawberries, oranges, and pork on a serving platter, and sprinkle with sesame seeds. In a small bowl, whisk together orange juice, vinegar, ginger, sesame oil, remaining 2 tablespoons vegetable oil, and remaining $\frac{1}{4}$ teaspoon salt. Serve dressing with salad.





“Even the meat-loving men in my family love these hearty salads. Can you think of anything better than a crisp salad in the spring?”
—Paula

STEAK AND BLUE CHEESE SALAD

Makes 4 to 6 servings

2 tablespoons vegetable oil
1½ pounds flank steak
1 teaspoon salt, divided
¾ teaspoon ground black pepper, divided
1 cup crumbled blue cheese, divided
1 cup mayonnaise
3 tablespoons whole milk
1 tablespoon distilled white vinegar
8 cups lightly packed torn romaine lettuce
4 cups lightly packed baby spinach
2 cups quartered small tomatoes
1 small red onion, very thinly sliced

1. Preheat oven to 350°.
2. In a large ovenproof skillet, heat oil over medium-high heat. Sprinkle steak with $\frac{3}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper. Add steak to skillet, and cook until browned, about 3 minutes per side.
3. Bake for 10 minutes or until desired degree of doneness. Transfer to cutting board, and let stand for 15 minutes; thinly slice.
4. In a small bowl, whisk together $\frac{1}{2}$ cup blue cheese, mayonnaise, milk, vinegar, and remaining $\frac{1}{4}$ teaspoon each salt and pepper. Arrange lettuce, spinach, and tomatoes on a large serving platter, and top with steak, onion, and remaining $\frac{1}{2}$ cup blue cheese. Serve with blue cheese dressing.



SHRIMP, ASPARAGUS, AND SUGAR SNAP PEA SALAD

Makes 4 servings

2½ cups sugar snap peas, trimmed
2 cups (1-inch) sliced fresh asparagus
5 teaspoons vegetable oil, divided
1½ pounds large fresh shrimp, peeled and deveined (tails left on)
¾ teaspoon salt, divided
½ teaspoon ground black pepper, divided
2 medium yellow squash
½ cup fresh lime juice
2 tablespoons honey
¼ cup sliced green onion

1. Bring a large pot of water to a boil over medium-high heat; add

peas and asparagus. When water returns to a boil, immediately drain, and transfer to an ice water bath to stop the cooking process. Drain well.

2. In a large skillet, heat 3 teaspoons oil over medium-high heat. Sprinkle shrimp with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Add shrimp to skillet, and cook until pink and firm, about 4 minutes. Let cool.
3. Using a vegetable peeler, shave squash into ribbons, stopping at squash seeds. In a large bowl, whisk together lime juice, honey, remaining 2 teaspoons oil, and remaining $\frac{1}{4}$ teaspoon each salt and pepper. Add asparagus mixture, shrimp, squash, and green onion, tossing to combine. Serve immediately, or cover and refrigerate for up to 1 hour.



Photography by **JIM BATHIE**

Recipe Development and Food Styling by

LOREN WOOD

Styling by **LUCY FINNEY**

When life gives you *Lemons* (and limes)

Next time you find yourself with a bunch of lemons and limes, do like Paula, and turn them into zesty desserts.

LEMON MOUSSE CAKE
page 61





LEMON-LIME SHERBET

Makes about 1 quart

2 cups half-and-half
 1 cup sugar
 1 cup sour cream
 ½ cup water
 2 tablespoons lemon zest
 2 tablespoons lime zest
 ½ cup fresh lemon juice (about 4 lemons)
 ½ cup fresh lime juice (about 4 limes)
 ½ vanilla bean, split lengthwise and seeds scraped and reserved
 1 teaspoon vanilla extract
 ¼ teaspoon salt
Garnish: lime zest

1. In a large bowl, whisk together half-and-half, sugar, sour cream, ½ cup water, lemon and lime zest and juice, vanilla bean seeds, extract, and salt.
 2. Pour mixture into the container of an electric ice cream maker, and freeze according to manufacturer's instructions. Spoon mixture into a 1-quart container, and freeze for at least 8 hours or for up to 1 month. Garnish servings with lime zest, if desired.

LEMON MOUSSE CAKE

Makes 1 (10-inch) cake

Crust:
 2 cups vanilla wafer crumbs
 ½ cup butter, melted
 ¼ cup sugar

Filling:
 6 tablespoons fresh lemon juice
 1 (0.25-ounce) envelope unflavored gelatin
 2½ cups cold heavy whipping cream, divided
 2½ (4-ounce) bars white chocolate, chopped
 3 (8-ounce) packages cream cheese, softened
 1½ cups sugar, divided
 1½ tablespoons fresh lemon zest
 1 teaspoon vanilla extract
Garnish: white chocolate curls

1. For crust: In a medium bowl, stir together wafer crumbs, butter, and sugar until combined. Press mixture into bottom and up sides of a 10-inch springform pan; refrigerate.
 2. For filling: In a small bowl, stir together lemon juice and gelatin; let stand until softened, about 5 minutes.

3. In a small saucepan, cook ½ cup cream and white chocolate over low heat, stirring frequently, until mixture is melted and smooth. Stir in gelatin mixture until dissolved, and let cool completely.

4. In a large bowl, beat cream cheese, 1 cup sugar, and zest with a mixer at medium speed until creamy; add cooled white chocolate mixture and vanilla, beating until combined.

5. In another large bowl, beat remaining 2 cups cream and remaining ½ cup sugar with a mixer at high speed until soft peaks form. Gently fold whipped cream into cream cheese mixture until well combined. Pour mixture into prepared crust. Cover and freeze for at least 8 hours or overnight.

6. Remove from freezer, and gently run a knife around sides of pan to release crust; remove sides of pan. Let stand for 10 minutes before slicing. Garnish with white chocolate curls, if desired.

GLAZED LEMON ANGEL FOOD CAKE WITH CANDIED LEMON

Makes 1 (10-inch) cake

1 cup cake flour*
 ½ teaspoon salt
 12 large egg whites, room temperature
 1½ teaspoons cream of tartar
 1½ cups granulated sugar
 2 teaspoons lemon zest
 1 teaspoon lemon extract
 1 teaspoon vanilla extract
 ½ teaspoon almond extract
 1 cup confectioners' sugar
 ¼ cup fresh lemon juice
Candied Lemon Peel (recipe follows)

1. Position rack in lower third of oven. Preheat oven to 375°.
 2. In a small bowl, sift together cake flour and salt twice.
 3. In a large bowl, beat egg whites and cream of tartar with a mixer at high speed until foamy. Gradually add granulated sugar, beating until stiff peaks form. Beat in zest and extracts.

Gently fold flour mixture into egg white mixture until combined. Spoon batter into an ungreased 10-inch tube pan. Tap pan lightly on counter to release air bubbles.

4. Bake until lightly browned and top appears dry, 30 to 35 minutes. Remove from oven, and immediately invert pan onto wire rack. Let cool completely.

5. Gently run a knife around sides and center of pan to loosen cake, and invert cake onto a serving plate. In another small bowl, whisk together confectioners' sugar and lemon juice until smooth; spoon onto cake, and top with Candied Lemon Peel. Serve immediately.

**We used Swans Down Cake Flour.*

Candied Lemon Peel

Makes about 6 cups

6 lemons

3 cups sugar, divided

3 cups water, divided

1. Using a Y-shaped peeler, peel lemons, taking care to avoid pith. Cut peel into thin strips (reserve lemons for another use).

2. In a medium saucepan, bring 2½ cups sugar and 1½ cups water to a boil over medium-high heat, stirring until sugar dissolves. Stir in lemon peel, reduce heat to medium, and cook until mixture is syrupy, about 15 minutes.

3. Strain lemon peel, reserving liquid. In same saucepan, bring remaining 1½ cups water and reserved liquid to a boil over medium-high heat. Stir in peel, reduce heat to medium, and cook until mixture is syrupy, about 15 minutes. Strain peel, discarding liquid.

4. On a large piece of parchment paper, arrange peel in a single layer, and let stand for 2 hours. In a medium bowl, toss together peel with remaining ½ cup sugar. Twist peel around the handle of a wooden spoon to curl, if desired. Place peel on another piece of parchment, and let stand until dry, at least 2 hours. Store in an airtight container for up to 1 week.





FROSTED LEMON SUGAR COOKIES

Makes about 30

$\frac{1}{2}$ cup unsalted butter, softened

$\frac{1}{4}$ cup all-vegetable shortening

1 cup plus 3 tablespoons granulated sugar, divided

1 tablespoon lemon zest

2 large eggs

1 teaspoon lemon extract

1 teaspoon vanilla extract

2 cups all-purpose flour

2 teaspoons cornstarch

1½ teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

Lemon Frosting (recipe follows)

Yellow sanding sugar

1. In a large bowl, beat butter, shortening, 1 cup granulated sugar, and zest with a mixer at medium speed until fluffy, about 4 minutes, stopping occasionally to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.

2. In a medium bowl, whisk together flour, cornstarch, baking powder, and salt. Gradually add flour mixture to butter mixture, beating until combined. Cover and refrigerate dough for at least 2 hours or for up to 2 days.

3. Preheat oven to 375°. Line baking sheets with parchment paper.

4. Place remaining 3 tablespoons granulated sugar in a small bowl. Using a 1½-inch spring-loaded scoop, scoop dough, and roll into balls. Roll balls in sugar, and place 2 inches apart on prepared pans. Gently flatten balls to $\frac{1}{2}$ -inch thickness.

5. Bake until lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

6. Spread Lemon Frosting onto cookies, and sprinkle with sanding sugar. Refrigerate in an airtight container for up to 3 days.



Lemon Frosting

Makes about 3 cups

$\frac{1}{3}$ cup salted butter, softened

2½ cups confectioners' sugar

2½ to 3 tablespoons fresh lemon juice

½ teaspoon lemon extract

1. In a medium bowl, beat all ingredients with a mixer at medium-high speed until smooth and fluffy. Use immediately.

LIME BUTTERMILK TART

Makes 1 (11-inch) tart

1 (8.8-ounce) package Biscoff Cookies, crushed

$\frac{1}{4}$ cup firmly packed light brown sugar

½ cup butter, melted

4 large egg yolks

1 (14-ounce) can sweetened condensed milk

2 tablespoons lime zest

$\frac{2}{3}$ cup fresh lime juice

$\frac{2}{3}$ cup whole buttermilk

½ cup confectioners' sugar

1 teaspoon vanilla extract

$\frac{1}{8}$ teaspoon salt

1 (8-ounce) container frozen whipped topping, thawed

Garnish: lime slices

1. Preheat oven to 325°.

2. In a medium bowl, stir together cookie crumbs, brown sugar, and melted butter. Press mixture into bottom and up sides of an 11x8-inch removable-bottom tart pan.

3. Bake until light brown, about 8 minutes. Let cool completely.

4. In a large bowl, beat egg yolks with a mixer at high speed until thick and pale, 4 to 5 minutes. In a medium bowl, whisk together condensed milk and lime zest and juice. Gradually add condensed milk mixture to egg yolks, beating on low speed to combine. Add buttermilk, confectioners' sugar, vanilla, and salt, beating to combine. Pour mixture into prepared crust.

5. Bake until edges are set, 20 to 25 minutes (tart will not be fully set in center). Let cool completely on a wire rack. Cover and refrigerate until cold, 4 to 6 hours. Serve with whipped topping, and garnish with lime, if desired.

Bright and Cheerful Arrangements

THESE SIMPLE CENTERPIECES WILL BRIGHTEN UP ANY SPRING CELEBRATION.

WELCOME THE NEW SEASON with these easy and colorful arrangements. Springtime offers so many fresh flowers to play with, along with the iconic egg that is often used in arrangements around the Easter season. Begin by gathering and cleaning vases and containers you already have. Use your creative eye when looking for them and especially as you sort and group them together to make a stronger statement on any tabletop.

GET THE LOOK

1. Mix and match milk-glass vessels to create a centerpiece with varying heights.
2. Pink and white tulips always mingle well together in any silver vase.
3. Use blown eggs and a recycled carton for an unexpected centerpiece. First plug the bottom of each egg with hot glue. Next, fill them halfway with water, and a playful mix of blooms.
4. Create this nest of eggs using curly willow sticks and a few dyed eggs in shades of blue and green. Fill in any gaps with reindeer moss, and cover with a cloche.
5. Silver trays and heirloom pieces such as this bud vase combine well with mercury-glass containers to create a soft and sophisticated arrangement.





Dress It Up

DRIZZLE THESE EASY DRESSINGS ON YOUR FAVORITE SPRING SALADS.

CLAUDIA AND I LIKE TO spruce up our salads with homemade dressings that are just as fresh and delicious as the produce we find at farmers' markets. These versions of the creamy dressings I grew up with are a bit lighter but still keep the rich flavors I know and love.



“Don’t limit these dressings to just salads. They’re great as sandwich spreads, veggie dips, and baked potato toppers, too.”



THOUSAND ISLAND DRESSING

Makes 1½ cups

- 1 cup low-fat mayonnaise
- 2 tablespoons water
- 2 tablespoons fresh lemon juice
- 2 tablespoons spicy pickle relish*
- 2 tablespoons chili sauce
- 2 tablespoons ketchup
- 1 teaspoon Dijon mustard
- ¼ teaspoon ground black pepper

1. In a small bowl, whisk together all ingredients. Cover and refrigerate for up to 5 days.

*We used Wickles Pickles Relish.

RANCH DRESSING

Makes 1½ cups

- 1 cup low-fat buttermilk
- ¼ cup low-fat mayonnaise
- ¼ cup low-fat sour cream
- 2 tablespoons minced shallots
- 1 clove garlic, minced
- ½ teaspoon lemon zest
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped fresh chives
- 1 tablespoon fresh lemon juice
- 1 teaspoon kosher salt
- 1 teaspoon whole-grain Dijon mustard
- ½ teaspoon ground black pepper

1. In a small bowl, whisk together all ingredients. Cover and refrigerate for up to 5 days.

PEANUT DRESSING

Makes 1½ cups

- ½ cup canola oil
- 6 tablespoons extra-crunchy peanut butter
- ¼ cup white wine vinegar
- ¼ cup low-sodium soy sauce
- 2 teaspoons sugar
- 4 teaspoons dark sesame oil

1. In a small bowl, whisk together all ingredients. Cover and refrigerate for up to 5 days.



Hash It Out

YOUR FAMILY WILL ENJOY THESE FUN WAYS WITH HASH BROWNS ANY TIME OF DAY.

HASH BROWNS ARE A FAVORITE around our house. Whether Brooke and I serve them with eggs for breakfast or sauté them with chicken and veggies for dinner, our sons Matthew and Jack just love their crispy goodness. Check out these easy recipes and tips to help you get a fast family supper on the table.



“My boys are meat-and-potatoes kind of guys, so hash-brown meals are always a hit.”



HAM AND VEGETABLE HASH

Makes 4 servings

- 3 medium Yukon gold potatoes, shredded
- ½ teaspoon salt, divided
- ¼ teaspoon ground black pepper
- 4½ tablespoons olive oil, divided
- 2 large carrots, shredded
- 1 medium zucchini, halved lengthwise, seeds scraped out, and shredded
- ½ cup thinly sliced red onion
- ¾ teaspoon dried Italian seasoning
- 1 (8-ounce) package diced ham, drained

1. Place shredded potatoes in a colander, and rinse under cool running water. Squeeze dry thoroughly with a clean dish towel. In a large bowl, toss together potatoes, ¼ teaspoon salt, and pepper.

2. In a large cast-iron skillet, heat 1½ tablespoons oil over medium-high heat. Add half of potatoes in a single layer, and cook, turning occasionally, until golden brown, about 10 minutes. Remove from skillet, and repeat process with 1½ tablespoons oil and remaining potatoes. Remove from skillet.

3. Squeeze out excess moisture from carrots and zucchini with a clean dish towel. In same large bowl, toss together carrots, zucchini, onion, Italian seasoning, and remaining ¼ teaspoon salt.

4. Heat remaining 1½ tablespoons oil in skillet over medium-high heat. Add carrot mixture, and cook, stirring occasionally, until tender and lightly browned, 6 to 7 minutes. Stir in potatoes and ham, and cook until heated through, about 5 minutes. Serve immediately.



CHICKEN AND BROCCOLI HASH

Makes 4 to 6 servings

- 3 tablespoons vegetable oil, divided
- 1 (20-ounce) package refrigerated shredded hash brown potatoes
- ½ (8-ounce) package cream cheese, softened
- ½ cup chicken broth
- ½ teaspoon onion powder
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 3 cups shredded cooked chicken
- 1 (8-ounce) package steam-in-bag broccoli florets, cooked according to package directions
- 1 cup shredded processed cheese product*

1. In a large cast-iron skillet, heat 1½ tablespoons oil over medium-high heat. Add half of potatoes to skillet in a single layer; cook, without stirring, until golden brown on bottom, 5 to 6 minutes. Turn and cook until golden brown on bottom, 5 to 6 minutes more. Remove potatoes from skillet; repeat procedure with remaining 1½ tablespoons oil and potatoes. Remove from skillet.
2. In same skillet, whisk together cream cheese, broth, onion powder, salt, and pepper over medium heat until melted and smooth.

Stir in chicken, broccoli, and potatoes until well combined, and cook until heated through, about 5 minutes.

3. Reduce heat to low, and sprinkle with cheese. Cover and cook until cheese has melted, about 5 minutes. Serve immediately.

*We used Velveeta Shreds Original Flavor.

LOADED SWEET POTATO TOTS

Makes 4 servings

- 1 (20-ounce) bag frozen sweet potato pieces*
- 5 slices thick-cut bacon, chopped and cooked until crisp
- 1 cup shredded mozzarella cheese
- ½ cup sliced green onion
- ½ cup chopped cherry or grape tomatoes
- 4 tablespoons sour cream

1. Preheat oven to 425°. Spray 4 small cast-iron skillets with cooking spray.
2. Divide potatoes among skillets, and bake until lightly browned, about 20 minutes, turning halfway through.
3. Remove from oven, and divide bacon and cheese among skillets.
4. Bake until cheese has melted, 4 to 5 minutes. Top each with green onion, tomato, and sour cream. Serve immediately.

*We use Alexia Crispy Bite-Size Sweet Potato Puffs.

KITCHEN TIP

You can also make this family style in a 10- to 12-inch cast-iron skillet.

Family Fun and Food Along the Grand Strand

DIVERSE ATTRACTIONS AND DELICIOUS RESTAURANTS BECKON VISITORS TO THIS COASTAL CAROLINA REGION.

Written by NANCY MEEKS



Photos courtesy of Visit Myrtle Beach, Kat Murphy Photography/Katrina Murphy, and Brookgreen Gardens.



MYRTLE BEACH, SOUTH CAROLINA, is the centerpiece of the Grand Strand, a 60-mile stretch of beach running from the North Carolina–South Carolina border southward along the Atlantic coast. Myrtle Beach is a family-friendly destination with tons of entertainment, attractions, restaurants, and shopping for all ages.

The heart of Myrtle Beach is the downtown Oceanfront Boardwalk and Promenade. The 1.2-mile beachfront path extends from the 2nd Avenue Pier to the 14th Avenue Pier, with information signs along the way telling the history of the area and numerous benches and seating areas to sit a spell and take in the sights. Cast out your fishing lines at the piers, or take your pick of souvenir shops and arcades, ice cream parlors and hot dog stands, and cafés and bars all along the Boardwalk. Be sure to take a ride on the glass-enclosed, air-conditioned, 18-story-high SkyWheel for sweeping views of the Grand Strand.



From the Boardwalk, head north to the Sea Captain's House for an iconic Myrtle Beach dining experience. Built in 1930 as a private residence, then transformed into a guesthouse and later a restaurant, Sea Captain's has been serving fresh seafood dishes with Lowcountry touches for more than 50 years. Nautical décor and lounging areas with comfortable furnishings remind visitors that this was a home and create a cozy oceanside atmosphere. Start your meal with a cup of She-Crab Soup finished with sherry and served with crispy, golden-brown hush puppies while you contemplate your main course. Choose from traditional seafood platters, local stuffed flounder, shrimp and grits, surf and turf, and much more, including the chef's fresh catch of the day that is pecan-crusted, pan-fried, and served with a citrus butter sauce. Breakfast and lunch are also served seven days a week.

For a day of family fun from sunup to sundown, plan a visit to Broadway at the Beach. This 350-acre attraction has something for everyone. Younger children will love the Play Park area, with a playground, picnic seating, and friendly ducks to keep them company, or check out Pavilion Park for traditional carnival rides including carousels, swings, and bumper cars. You can also choose from miniature golf, a movie theater, boat rides, an aquarium, a zipline, helicopter rides, and fireworks displays.

Broadway at the Beach has more than 25 restaurants and casual food joints and more than 70 retail shops, including The Paula Deen Store. This is your one-stop-shop for all things Paula. You'll find an extensive collection of Paula's cookware, bakeware, dishes, and kitchen items, including her famous acacia wood round salt box and pewter measuring cups and spoons, aprons and linens, a wide assortment of her condiments and gooey butter cake mixes, and specialty seasonal products and gift items. There is a children's section with clothing, toys, and books that encourage and celebrate kids' interests in food and cooking, plus artwork by Paula, her cookbooks and magazine, and even ladies' clothing items similar to wardrobe pieces that Paula loves. It's a must-visit for any Paula fan.





About 15 miles south of central Myrtle Beach is the quaint, laid-back fishing town of Murrells Inlet, “the seafood capital of South Carolina.” Murrells Inlet has a centuries-long history dating back to Native Americans. Spanish explorers, pirates of the high seas, and English colonists followed, and by the 1800s, several plantations in the area were growing rice, which at the time was as valuable a cash crop as cotton and tobacco. Wealthy citizens who spent the summer in the area generally arrived by steamboat, and many of the boats' cooks settled in there, giving the area its culinary foundation.

Some of the best restaurants in the area are located along the MarshWalk, a half-mile-long waterfront path with incredible views of salt marshes, river grass, and abundant wildlife. The walk ends at Veterans Pier, which is dedicated to boat captains. All along the path you'll see fishing boats coming and going amid folks parasailing, kayaking, paddle boarding, and taking in the gorgeous sunrises and sunsets.

At the southern end of the MarshWalk on Crazy Sister Marina is The Wicked Tuna. Seafood, of course, is the focus here, and you'll be hard-pressed to find it any fresher elsewhere. The restaurant operates its own fishing boat, which goes out several times a week, bringing back everything from local triggerfish, grouper, and flounder to shrimp and oysters. The catch of the day is immediately unloaded and processed on-site, going from the water to your plate in a matter of hours. Choose from diverse options such as the Stuffed Flounder Stack, featuring flounder fillets layered with crabmeat, mushrooms, and spinach topped with sun-dried tomato and macadamia nut crust and served with Parmesan cream sauce, or the Surf and Surf, pan-seared fresh fish with shrimp and Creole cream sauce over risotto.

The Wicked Tuna also has a dedicated sushi kitchen and raw bar where you can get ceviches, cold seafood salads, oysters on the half shell, and handcrafted nigiri, sashimi, and rolls. The specialty roll is the Maryland, which includes tuna, shrimp, blue crab, and

cucumber topped with Maryland-style lump crab cakes, a sweet-spicy sauce, and green onion.

Plan your time in Murrells Inlet to include a visit to Brookgreen Gardens, the largest outdoor public sculpture gardens in the country. Founded by Archer Milton Huntington and his wife, artist Anna Hyatt Huntington, Brookgreen has been open to the public since 1930 and has more than 1,400 pieces by more than 350 artists in its collection. In addition to stunning works of art surrounded by graceful oaks and gorgeous flowers and plants, Brookgreen features an arboretum, a labyrinth, butterfly house, a wildlife preserve and zoo dedicated to native Lowcountry animals, and pontoon boat rides along historic rice fields. Special exhibits and events rotate throughout the year.

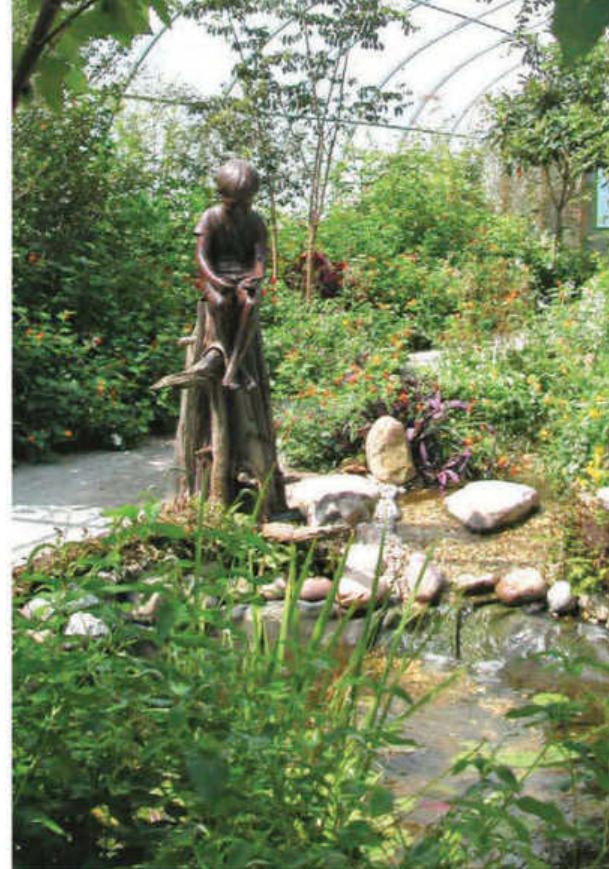
Head a few miles down the road from Murrells Inlet to The Hammock Shops Village in the heart of Pawleys Island for some leisurely shopping and strolling. You'll find more than 25 shops and eateries connected by brick- and pebble-lined pathways planted with azaleas, camellias, oaks, magnolias, and more. There is a playground just for kids in the center of the village, and a dog-walk area is adjacent to the village. Don't miss the daily hammock-weaving demonstrations, and then pick up your own hammock at The Original Hammock Shop, which has been selling the hand-woven cotton-rope hammocks created in 1889 by local riverboat captain Joshua John Ward since 1938.

If hunger strikes, there are several options to choose from in the village, from quick bites to fine dining. For casual yet delicious fare, pay a visit to bisQit. You can't go wrong with any of their towering biscuit sandwiches, such as the Lowcountry with root beer-braised pork belly, smoked Gouda, and slaw or the Wedgefield with country-fried or blackened chuck steak with lettuce, tomato, and blue cheese dressing. For burger cravings, bisQit has 13 variations to choose from plus a ton of toppings, including grilled or pickled onions, pimiento cheese, bacon jam, chorizo, an all-beef frank, and nine types of cheese to customize them. Be sure to save room for a milk shake; bisQit has 16 thick, fluffy concoctions such as the Funky Monkey featuring bananas, chocolate chips, and strawberry jam; the sweet-spicy-tart Mango, Cayenne & Lime; and the Sweet Swine with bacon, maple syrup, and sea salt. You can also spike any shake with a shot or two for a grown-up treat, or order it virgin in a go-cup to sip on as you meander through the village.

With attractions, events, and festivals happening year-round, there's so much more to see and do in and around Myrtle Beach and throughout the Grand Strand. Visit mymyrtlebeach.com to learn more about the area and to plan your visit.

CRAZY FOR CALABASH

Throughout Myrtle Beach, you'll see signs for Calabash-style restaurants. That phrase originated with the tiny fishing village of Calabash, North Carolina, which proclaims itself "the seafood capital of the world." Seafood in Calabash, particularly shrimp, traditionally was fried with minimal seasoning and very little breading and served in generous portions. These days, though, Calabash style often indicates all-you-can-eat fried seafood buffets.



For More Information

SEA CAPTAIN'S HOUSE RESTAURANT
seacaptains.com

BROADWAY AT THE BEACH
broadwayatthebeach.com

MURRELLS INLET MARSHWALK
marshwalk.com

THE WICKED TUNA
thewickedtuna.com

BROOKGREEN GARDENS
brookgreen.org

THE HAMMOCK SHOPS VILLAGE
thehammockshops.com

BISQIT
843-979-2747



Gilchrist



Pimento's Café



Villani's Bakery

Pimiento Cheese, Please

SATISFY YOUR CRAVING FOR THE PÂTE OF THE SOUTH WITH THESE DELICIOUS OPTIONS.

PRETTY PERFECT CHEESE
Loxley, AL,
and grocery stores
across the US

Maggie Heyworth started Pretty Perfect Cheese after several years of research and development due to an unfortunate encounter with subpar pimiento cheese. She felt that "life is too short for bad pimiento cheese." Shredded white Cheddar that has been aged for at least one year is her key ingredient in flavors including Aged Cheddar with Jalapeño and Pimiento, Aged Cheddar with Sundried Tomato and Lemon Zest, and Aged Cheddar with Pancetta & Horseradish. prettyperfectcheese.com

VILLANI'S BAKERY
Concord, NC

Paul and Amanda Villani opened Villani's Bakery with a clear mission to serve outstanding baked goods. Each day, the team makes cupcakes, pastries, cookies, cheesecake, bread, and much more from scratch with quality ingredients. It's also home to the original Pimento Cheese Croissant. This culinary creation is a marriage of the conventional French pastry and a Southern favorite. Handmade laminated dough and pimiento cheese that is incorporated during the rolling process results in a cheesy, buttery, and flaky treat. 11 Union St. Suite 103. villanisbakery.com

FRANK
Austin, TX

Frank is an Austin, Texas, eatery with an affinity for great food, strong coffee, cold drinks, and funky ambience. In addition to its widely loved artisan sausage, Frank has a healthy following for its Biscuit and Gravy Burger with pimiento cheese. The massive dish includes a split Cheddar biscuit piled with a beef and pork sausage patty, country gravy, fried green tomato, and pimiento cheese. This big burger is also served with powdered sugar waffle fries and a side of Cholula syrup. 407 Colorado St. hotdogscoldbeer.com

BACK IN THE DAY BAKERY
Savannah, GA

Back in the Day Bakery is owned and operated by Cheryl and Griff Day, who are good friends of Paula Deen. "Slow Down and Taste the Sweet Life" is the bakery's motto, and it's apparent that a lot of care is put into everything they make. The shop creates all its items from scratch and offers a made-to-order lunch menu. One of their most popular items is the Pimento and the Pig sandwich, made with their pimiento cheese, applewood smoked bacon, and ciabatta bread. 2403 Bull Street. backinthedaybakery.com

PALMETTO CHEESE

Pawleys Island, SC,
and grocery stores
across the US

Sassy and Brian Henry founded Palmetto Cheese in 2006. The company's slogan boldly deems it "the pimento cheese with soul!" Palmetto's Cheese has been known to dress up a variety of foods—veggies, burgers, biscuits, sandwiches, hot dogs, and much more. Although the secret recipe will never be revealed, the quality Southern-style pimento cheese brand is largely successful because of its homemade taste, versatility, and convenient packaging. Palmetto's pimento cheese is available in Original, Jalapeño, and Bacon flavors. pimentocheese.com

HIGH HAT CAFÉ

New Orleans, LA

In 2011, Chip Apperson and Adolfo Garcia opened High Hat Café in New Orleans. The two initially met while attending culinary school in New York City. They opened the café with a vision to fuse Memphis Delta-style food with New Orleans Cajun fare. Everything is handcrafted from scratch, sourced locally, and made in season. The bustling café has a pimento cheese appetizer that's served with deviled ham, deviled eggs, and mixed pickles. Other favorites include the High Hat Burger with Pimento Cheese, Pimento Cheese Grits, Pimento Cheese Fries, and Pimento Mac & Cheese. 4500 Freret Street. highhatcafe.com

GILCHRIST

Mountain Brook, AL

Gilchrist opened in 1928 as a drug store and soda fountain. Although the pharmacy closed more than 30 years ago, people often still affectionately refer to it as Gilchrist Pharmacy. The down-home diner is a local spot with comforting sandwich choices including egg salad, chicken salad, hot dogs, and turkey club. One of the most popular sandwiches served is the BLT with pimento cheese. The dish is a yummy combination of thick-cut bacon, house-made pimento cheese, lettuce, tomatoes, pickles, and a side of crackers. Many customers love to wash it down with a fresh-squeezed limeade. 2805 Cahaba Rd.

PUBLIC HOUSE

Chattanooga, TN

Five years ago, Public House's first general manager decided to start serving pimento

cheese as homage to his mentor, Frank Stitt of the legendary Highlands Bar and Grill in Birmingham, Alabama. Public House's version is based on the pimento cheese recipe found in the cookbook *Frank Stitt's Southern Table*, but a single variation has been incorporated into the original recipe. The beloved Southern staple is served on an appetizer plate with fried dill pickles and grilled sourdough, as well as a topping for a bacon burger. 1110 Market Street. publichousechattanooga.com

PIMENTO'S CAFÉ & MARKET

Multiple locations in
Memphis, TN

The Jordan family has operated Pimento's Café & Market in the Memphis area since 1993. The café has a loyal following thanks to its warm service and appetizing food. Customers are particularly fond of Papa's Pimento Cheese. The pimento cheese is served on

numerous dishes including the Southern Special, an English muffin layered with pimento cheese, ham, tomato, and a fried egg, and the Grown-Up Grilled Cheese, made with Papa's jalapeño pimento cheese, Gouda, Swiss, oven-roasted tomatoes, and hickory-smoked bacon on grilled wheat bread. holidaydeli.com

MAGNOLIA'S

Charleston, SC

Magnolia's opened its doors in 1990 and is a part of a new generation of Lowcountry cooking in Charleston. For more than 25 years, this fine-dining restaurant has fused Southern fare, culinary trends, and stylish plate presentations. Pimento cheese enthusiasts can enjoy their Grilled Filet of Beef topped with melted pimento cheese and served with an herb potato cake, grilled plum tomatoes, asparagus, and Madeira demi-glace. 185 East Bay Street. magnoliascharleston.com



High Hat Café

Spring Sips

ADD VIBRANT FLAVOR AND COLOR TO YOUR SPRING GET-TOGETHERS WITH THIS REFRESHING PUNCH.



PINK RASPBERRY PUNCH

Makes about 1 gallon

- 1 (2-liter) bottle ginger ale, chilled
- 1 (1-liter) bottle fruit juice, chilled
- 4 cups pineapple juice, chilled
- 1 quart raspberry sorbet, slightly softened
- 1 (12-ounce) package frozen raspberries

1. In a large punch bowl, gently stir together ginger ale, fruit juice, and pineapple juice. Scoop sorbet into punch, and top with raspberries. Serve immediately.

KITCHEN TIP

Mix and match flavors of juice, sorbet, and fruit to create endless combinations. No matter which fruit you use, be sure it's frozen. It eliminates the need for ice and will help keep the punch cold.

“Aunt Peggy loved to serve a punch like this to our family on Sunday afternoons.”

—Paula

cooking with **Paula** DEEN

Advertise with us!



205.262.2116
advertising@hoffmannmedia.com
Our readers are looking for you!

THE GEORGIA CLUB
THE Best PLACE TO Live IN AMERICA

WONDERFUL life
THE CHARM OF RUSTIC, GEORGIA

ONE OF THE "COOLEST" TOWNS IN THE NATION
PORTERFIELD, AN ENCHanted PLACE

THE GEORGIA CLUB
THE Best PLACE TO Live IN AMERICA

FREE MAGAZINE

www.THEGEORGIACLUB.COM
770-725-4700

The Georgia Club offers a distinguished private club lifestyle with 27 holes of golf, family-friendly amenities and charming neighborhoods of classic design. Request a free copy of Wonderful Life Magazine to learn more.

FROM THE LOW \$300s



Request your **FREE** catalog and information packet:

1-800-311-9691

or www.RadaCutlery.com

NOTE: Dept A16PDC

Made in the

Waverly, Iowa



RADA
CUTLERY

"A Cut Above The Rest"

lifetimel
GUARANTEE

Earn a 40% Fundraising Profit!

Sell Popular and Affordable Kitchen Products:

- Kitchen Knives, Cooking Utensils, and Gift Sets
- Quick Mixes, Cookbooks, and Stoneware
- 100% Made in the USA

Groups of all sizes, ages and types:

- Churches, Clubs, Auxiliaries, and Teams
- Schools, Youth Groups, and Boosters
- Any group raising money for their cause!

Amazing Value for Your Supporters:

- Work directly with the manufacturer
- No middlemen raising customer prices
- Helping fundraising groups since 1948!

EASY Fundraising System:

- Catalog Sales, Event Sales or Internet Fundraising
- Free sorted order packaging for \$1,000 orders
- \$20 minimum order and orders ship in 2 days



Recipe Index

APPETIZERS

Almond-Basil Deviled Eggs 42

BEVERAGES

Pink Raspberry Punch 77

BREADS

Apricot Honey Buns 50
Braided Honey Wheat Bread 51
Sweet Potato Biscuits 42

DESSERTS

Frosted Lemon Sugar Cookies 64
Glazed Lemon Angel Food Cake with Candied Lemon 61
Honey Pudding 50
Lemon-Lime Sherbet 61
Lemon Mousse Cake 61
Lime Buttermilk Tart 64
Strawberry Jam Cake 45

DRESSINGS AND SAUCES

Peanut Dressing 68
Ranch Dressing 68
Thousand Island Dressing 68

FILLINGS, FROSTINGS, AND TOPPINGS

Candied Lemon Peel 62
Lemon Frosting 64
Orange Curd 81
Strawberry Cream Cheese Frosting 45

MAIN DISHES

Chicken and Broccoli Hash 70
Creamy Shrimp, Bacon, and Pea Fettuccine 31
Ham and Asparagus Pot Pie 34
Ham and Vegetable Hash 69
Herb-Roasted Pork Loin with Balsamic Sauce 43
Honey-Glazed Chicken Wings 49
Loaded Sweet Potato Tots 70
Pineapple-Teriyaki Glazed Chicken 32
Pork Chops with Arugula-Pecan Pesto and Potatoes 35
Slow-Cooker King Ranch Chicken 15
Turkey Cutlets with Mustard Sauce 33

SALADS

Layered Ham and Vegetable Salad 55
Pork and Strawberry Salad with Ginger-Sesame Dressing 55
Shrimp, Asparagus, and Sugar Snap Pea Salad 58
Spring Salad 42
Steak and Blue Cheese Salad 58
Tarragon Chicken Salad 55

VEGETABLES AND SIDES

Cheesy Scalloped Potatoes 43
Ginger-Green Onion Rice 32
Green Beans with Creamy Herb Sauce 42
Lemon-Butter Carrots 33



Where to Find It

EASTER IN BLOOM

Pages 37–46—Brass bunnies and Johnson Bros. California Fruit square plates from Etsy; Floral paper napkins for decoupage eggs from Shop Sweet Lulu

GOLDEN GOODNESS

Pages 47–52—Raw honeycomb, assorted honeys, and cherrywood honey drizzler from Savannah Bee Company

JAMIE'S FAMILY TABLE

Page 69—Square 2-quart cast-iron skillet from Carolina Cooker

ADDRESSES

Carolina Cooker—carolinacooker.com or 800-345-0169

Etsy—etsy.com

Savannah Bee Company—savannahbee.com or 800-955-5080

Shop Sweet Lulu—shopsweetlulu.com or 815-464-6264



Such an amazing level of realism
in this So Truly Real® baby doll!

Little Peanut



Soft RealTouch® vinyl



Weighted to feel incredibly real
in your arms!

S Truly Real®

*Little Peanut is so
full of lifelike detail...
including those chubby
little arms and legs!*

Adding to her realism, *Little Peanut* is
approx. 17" long, *weighted* and poseable.
This doll is not a toy, but a fine collectible.

The moment you hold her, you'll fall in love!

So tiny and beautiful, she's your perfect, little miracle. You can't help touching those wrinkled fingers...nuzzling that little peanut nose...and squeezing those adorably pudgy arms and legs! No wonder you gave her that adorable nickname!

Introducing *Little Peanut*, our newest So Truly Real® baby by doll artist Tasha Edenholm. From her supple *RealTouch®* skin and shy blue eyes to her delicate eyelashes and darling pink ensemble, she's irresistible. And when you feel her little *weighted* body in your arms, it's easy to fall in love over and over again!

So much like a real baby—available for a limited time!

Tasha Edenholm's artist-original dolls sell for thousands, but *Little Peanut* can be yours for only \$129.99*, payable in five installments of \$25.99, backed by our 365-day, unconditional guarantee. But she's only available for a limited time, so order now!

www.ashtondrake.com/peanut

©2016 ADG, 9200 N. Maryland Ave., Niles, IL 60714-1397

03-02004-001-BIR3



THE ASHTON-DRAKE GALLERIES®

9200 North Maryland Ave. Niles, Illinois 60714-1397

PLEASE RESPOND PROMPTLY

YES! Please reserve my *Little Peanut* So Truly Real® baby doll as described in this announcement.

Name (please print clearly)

(
Telephone

Address

Apt. No.

City

State

Zip

E-Mail Address

03-02004-001-D53201

*plus a total of \$14.99 shipping and service charges. Please allow 2 to 4 weeks for shipment after initial payment is received. All orders are subject to acceptance.

Sunny Citrus Spread

DRESS UP CAKES, COOKIES, FRUIT, AND MORE WITH THIS SMOOTH AND CREAMY SWEET-TART CURD.



ORANGE CURD

Makes about 2 cups

9 egg yolks
7 tablespoons sugar, divided
½ cup butter, cut into $\frac{1}{2}$ -inch pieces and divided
1 tablespoon orange zest
½ cup fresh pulp-free orange juice

1. In a small bowl, whisk together egg yolks and $3\frac{1}{2}$ tablespoons sugar.
2. In a small saucepan, bring $\frac{1}{2}$ cup butter, orange zest and juice, and remaining $3\frac{1}{2}$ tablespoons sugar to a boil over medium heat, whisking occasionally. Gradually add half of hot orange mixture to egg yolks, whisking constantly. Whisk egg mixture into remaining orange mixture in saucepan, and bring to a boil over medium heat, whisking constantly. Continue cooking, whisking constantly, until mixture is thick enough to coat the back of a spoon, about 10 minutes. Remove from heat, and whisk in remaining $\frac{1}{3}$ cup butter until melted and smooth.
3. Pour into a medium bowl, and cover with plastic wrap, pressing wrap onto surface of curd to prevent a skin from forming. Refrigerate until very thick and cold, about 4 hours. Refrigerate in an airtight container for up to 1 week.

KITCHEN TIP

Two medium oranges will yield $\frac{1}{2}$ to $\frac{2}{3}$ cup juice.



Restoring Traditions

From Attic Find to Traditional Brunch Delights

Biodegradable | Non-Toxic | Reusable | Safe on Skin & Eyes

Call or visit our website for a retailer near you.

Amazon | Harbor Freight | Tractor Supply & More

www.EVAPORUST.com | 888.329.9877



EVAPORUST
Super Safe Rust Remover



Sevierville

TENNESSEE

Where Smoky Mountain Fun Begins!®

VisitSevierville.com

Dolly's Hometown

The Great Smoky Mountains are one of the most beautiful places on earth. So it's no wonder that Dolly has written so many songs about the beauty of her mountain home. Now you can experience all the fun, adventure and outlet shopping in Dolly's hometown, Sevierville, TN.

To plan your trip to Sevierville, TN
Call **1-888-766-5948** for a
FREE Vacation Planner
— or go online to —
www.VisitSevierville.com